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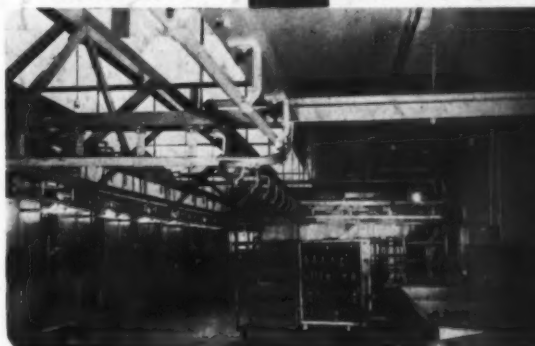


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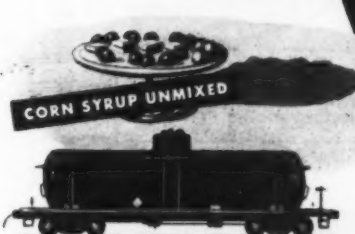
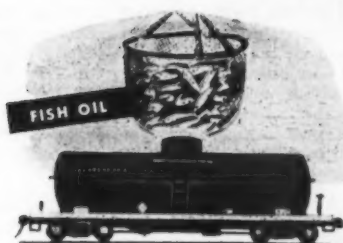
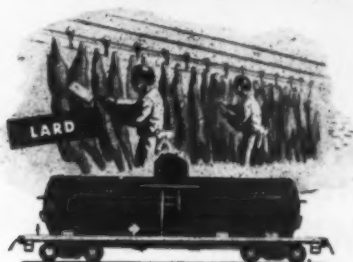
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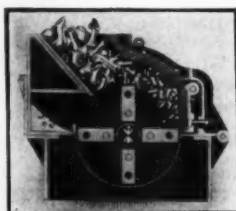
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THE NATIONAL



*Provisioner*

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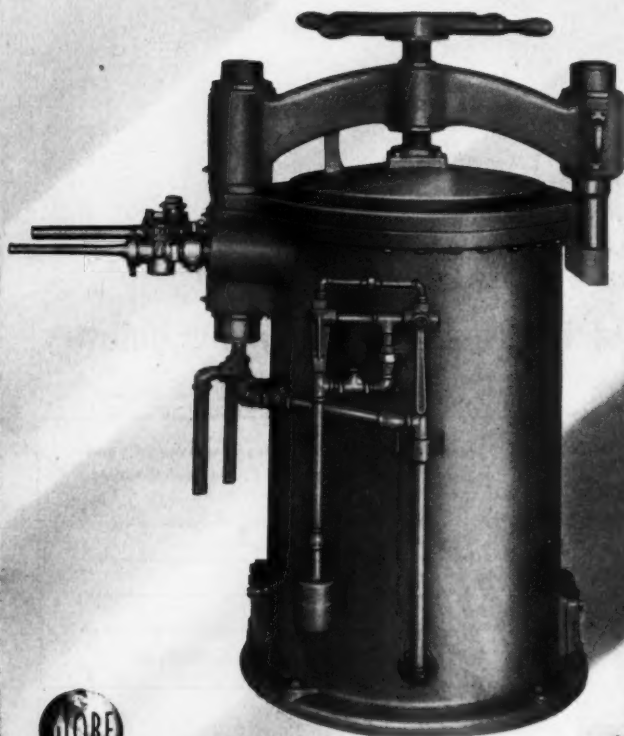
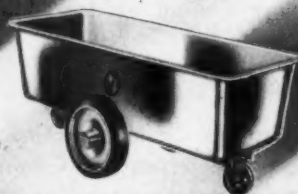
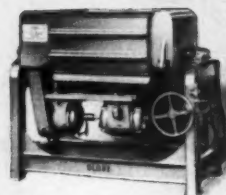
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### **Record Attendance at AMI Convention**

H. H. Corey, president, Geo. A. Hormel & Co., Austin, Minn., was elected chairman of the board of the American Meat Institute at its annual meeting last week. He succeeds John F. Krey, president of Krey Packing Co., St. Louis. Wesley Hardenbergh was reelected president; H. Harold Meyer, H. H. Meyer Packing Co., Cincinnati, was reelected treasurer, and O. R. Stone of the American Meat Institute was named secretary and assistant treasurer.

Krey, the retiring chairman, was elected a vice chairman, as was Cornelius C. Noble, Noble's Independent Meat Co., Madera, Calif. Newly elected directors are: Wells E. Hunt, John J. Felin & Co., Philadelphia; Sam Sigman, K. & B. Packing & Provision Co., Denver; George Stark, Stark, Wetzel & Co., Indianapolis; A. B. Maurer, Maurer-Neuer Corp., Kansas City; William G. Mueller, jr., American Packing Co., St. Louis; H. A. Elliott, Elliott Packing Co., Duluth, Minn., and H. B. Huntington, Scioto Provision Co., Newark, O.

The registration of 3,746 was far ahead of the previous record which stood at slightly more than 2,500.

### **Work Slow-Down Ruled Unlawful**

The NLRB has ruled, in a case involving the Elk Lumber Co., that an employer may discharge employees guilty of a concerted "slow-down" in production. The Board found that while the Labor Management Relations Act guarantees to employees the right to engage in activities for the purpose of collective bargaining or other "aid or protection," it does not allow a slow-down, even though for the purpose of obtaining increased wages. Employees of the lumber company had reduced their production to a level they felt appropriate for a reduced wage payment. The Board held that so long as they worked they could not engage in an improper slow-down, but must work under the terms and conditions imposed by the employer.

### **Penalty Demurrage on Freight Cars**

An order reimposing penalty demurrage rates for the detention of railroad freight cars has been issued by the Interstate Commerce Commission. The present shortage of cars led to the action. These penalties were imposed during the last war due to shortage of railroad equipment to help speed up the loading and unloading of cars. The penalty rates, effective September 15, are \$5 per day for the first and second day, \$10 per day for the third and fourth day and \$20 per day for each succeeding day for which demurrage charges are applied.

### **NIMPA Directors' Meeting**

The board of directors of the National Independent Meat Packers Association will meet at the Palmer House, Chicago, October 12, 1950. Fred Dykhuizen, chairman, said topics to be discussed include: 1) developments in price control and rationing; 2) activities in which the NIMPA steering committee participated; 3) draft deferment; 4) suggestion for an overall industry coordinating committee composed of all segments of the industry, and 5) consideration of plans for the 1951 NIMPA convention.

### **Abolishes Tax on Frozen Meats**

Mexico recently abolished the export tax on fresh and frozen meat in order to aid packing companies shifting from canned to frozen meat. The 15 per cent tax on exports in general had applied to these items. With the outbreak of foot-and-mouth disease the country was not permitted to export cattle to the United States and many meat canning plants were established. Recently there has been relatively little demand for canned meat.

Seattle Public Library

OCT 11 1950



# NO!

## Rover's Fondness For Dog Food Isn't Robbing Other Livestock Of Needed Food Nutrients

By H. E. ROBINSON, Ph.D., and R. E. GRAY, B.S.

*Swift & Company Research Laboratories*



**H**OW good are animal feeds which are supplemented by meat meal or meat scraps?

Has the expansion of the pet food industry resulted in lowering the nutritional value of packinghouse animal feed supplements?

It has been charged at some scientific gatherings and in some technical journals that animal feed supplements manufactured by the meat packing industry have deteriorated in nutritional value in the past twenty years. The basis for these statements are general feeding trials conducted by some universities which have recently received some publicity.

It should be noted that the specific feeding tests in question fail to identify either the source or the character of the feedstuffs used. There is no way of knowing whether the materials used were wet or dry rendered. More important, there is no way to know whether the feeds used were odd lots or representative of the manufactured product. It is not known whether the feedstuffs used were secured from a packinghouse with a relatively high uniformity of product or if they were obtained from rendering and dead stock plants with their relatively variable and individual lot standards.

On the basis of these product tests, the conclusion has been reached by some research workers that the growth of the pet food industry has changed the nature of the materials used in the preparation of packinghouse meat meal and meat scraps. It is charged that the exclusion of various lean meat trimmings, and especially the glandular organs, such as hearts, livers and kidneys, which now are used for pet food production, has robbed the animal feed supplements of their nutrient value.

A cursory examination of the manner in which meat meal and meat scraps were prepared around 1930, or prior to the growth of the pet food industry, will show the error in this concept of animal food preparation. The misconception reflects lack of knowledge with the meat industry's operations.

Meat scraps and meat meal are the residual products resulting from dry rendering fats, meat scraps and other inedible tissues. To be of any value as a rendering material these trimmings must contain more than 8 to 10 per cent fat.

The raw materials are heated to around 300 degs. F. to melt out the fat. After the fat freed from this material is eliminated, the residue (containing 8 to 10 per cent fat) is 60 to 70 per cent protein meat meal. When some dry and ground bone is mixed with this meat meal, we obtain meat scrap of 50 to 55 per cent protein content. Some dry rendered material is produced containing 50 to 55 per cent protein.

The important fact is that packinghouse animal supplements are produced today in the same manner as they were prior to the growth of the pet food industry. Kidneys, hearts, livers, lungs, etc., never were used in making meat meal as they contain less than the minimum 10 per cent fat. When there was an excess of glandular material, it was dried to produce special protein concentrates.

During periods of heavy slaughter, some glandular material was wet rendered for tannage. In general, tannage in the meat packing industry is produced from meat scraps, fat trimmings and scrap bone.

Other protein material, such as the

residue from glue manufacture and the concentrated tankwater known as "stick," are combined with the tannage and dried. Dried blood may be added to it. The end product, digester tannage, runs about 60 per cent protein and is produced today in the same basic manner as it was 20 years ago.

It is possible that the 1 per cent of the meat that formerly went into meat meal now finds its way into pet foods.

The Swift & Company laboratories have continually investigated the nutritional value of meat meal, meat scraps and tannage as animal feeds, testing the firm's own production and other products representative of the meat packing industry. When these packinghouse items are used as 5 to 10 per cent livestock ration supplements, there are no signs of nutritional failure.

Much interest has been shown in soybean meal in livestock feeding. However, neither soybean meal nor any other product has ever been shown to be satisfactory single substitutes for packinghouse products for livestock feeding.

Study of some of the recent reliable poultry and livestock feeding tests establishes the superiority of packinghouse animal feeds.

New information concerning the requirements of poultry and the composition of the various feedstuffs has become available. It was formerly general practice to use 8 to 10 per cent or more meat and bone scrap in poultry feeds so that at least 25 per cent of the total protein was supplied from animal sources. It has now been found that excellent results may be obtained by using only 4 to 5 per cent of meat and bone scraps in the ration and making proper use of other feedstuffs. Only

in the case of rations for breeder flocks is there any indication that larger amounts of meat and bone scrap may result in better performance.

Meat and bone scraps are known to be not only an excellent source of good quality animal protein, but also a significant source of minerals, including calcium, phosphorus, iron and possibly a number of trace elements. Vitamins found in the animal products include riboflavin, niacin, pantothenic acid and other members of the vitamin B-complex. Meat and bone scraps are a good source of the newly discovered "animal protein factor" which is considered essential for maximum growth of chicks and for maximum hatchability of chicken eggs. While it is theoretically possible to meet all the known protein, mineral and vitamin requirements in large proportion from sources other than meat and bone scraps, even when these requirements are theoretically satisfied, the addition of small amounts of meat and bone scraps to the ration results in a significant improvement in growth rates or in hatchability.

During the period of early growth, and when eggs are being produced for hatching, the nutritional requirements of poultry are highest and most critical. A maximum of about 5 per cent of meat and bone scraps, used with other required feedstuffs in starting and breeding rations is, in most cases, adequate for satisfactory results. Larger amounts appear to be unnecessary and do not result in significantly better performance.

The following is a summary of a recently published article on poultry feeds:

"When it is realized that under specific conditions the animal body has a minimal requirement for each of several amino acids; that proteins vary greatly in their content of amino acids; and that there is very little possibility of interconvertibility of these food substances; it becomes clear why certain proteins may have marked supplementary effects when fed in combination. It is evident also that there can be very little supplementing effect between any two proteins, each of which contains the same amino acids in about the same proportion.

"This is the basis on which the supplementing effect of animal proteins, when added to cereal or other plant proteins, is largely explained. It is not so much a question of whether the animal protein or the plant protein is in itself a "good" protein, as it is whether the combination of proteins to be fed to the chicken is adequate in its amino acid makeup.

"Whether plant protein supplements should be used in part to replace animal protein supplements will depend partly upon the relative prices of the two. A good rule to follow in practice is to see that at least one-fourth of the protein supplement used is of animal origin."

Usually about 20 per cent of protein supplements are used in poultry feeds.

On the basis of the above, 5 per cent meat and bone scraps would be sufficient.

The following is the summation of a test showing the effect of the inclusion of meat scraps in the feed upon hatchability of eggs:

#### HATCHABILITY RESULTS

	No animal protein	2.5 per cent meat scraps
Number of eggs set.....	309	303
Fertility, per cent.....	91.26	88.78
Hatchability, per cent of total eggs.....	59.55	78.88
Hatchability, per cent of fertile eggs.....	65.25	88.85

#### PRODUCTION RESULTS

	No animal protein	2.5 per cent meat scraps
Mean number of birds.....	22.3	22.6
Per cent egg production.....	61.33	55.62
Egg weight in ounces per dozen — average.....	23.30	23.16

The addition of meat scraps to the animal protein free ration resulted in a marked improvement in the hatchability to total eggs set and in hatchability of fertile eggs.<sup>2</sup>

In another test rations with and without meat and bone scraps were fed to young chicks:

	3% meat and bone scraps	No meat and bone scraps
Average weight at 6 weeks, grams.....	369	298
Grams feed per gram gain.....	2.64	2.91
Number of chicks at 6 weeks.....	25	25

The gain for the chicks fed with the meat and bone scrap ration was much greater and required less feed per pound of weight gained than with no meat and bone scraps contained in the ration.<sup>2</sup>

The following results were obtained in another test with rations containing soybean oil meal, and soybean oil meal plus meat scraps, as the protein supplements of the three rations used:



**VISIBLE PROOF THAT packaged meats are being kept at the proper temperature has been provided by a new Kroger supermarket in Toledo, O., through use of remote reading thermometers installed on the store's standard refrigeration equipment. The store uses self-serve meat cabinets where packaged cuts of all types are available in open display. The thermometers have 2-in. dials and indicate whether product is "too warm," "too cold" or "safe." They provide management with a constant check on temperature and assure customers that meats are correctly refrigerated. The thermometers are made by the Electric Auto-Lite Co., Toledo.**

	Soybean oil meal 15 pct. of ration	Soybean oil meal 9.4 pct. meat scraps 5 pct.	Soybean oil meal 5 pct. meat scraps 8.5 pct.
Number of hens.....	28	25	27
<b>PERIOD 1</b>			
Eggs set.....	603	643	626
Per cent fertile eggs.....	95.1	93.2	95.2
Per cent hatch of fertile eggs.....	68.6	85.3	91.7
<b>PERIOD 2</b>			
Eggs set.....	608	771	772
Per cent fertile eggs.....	92.1	86.7	80.2
Per cent hatch of fertile eggs.....	34.0	83.7	92.4
Egg production, per cent.....	53.0	58.4	51.6

This experiment indicates a marked improvement in hatchability when 5 per cent meat scraps is used in the ration. A much smaller increase in hatchability results when the meat scraps are increased to 8.5 per cent.<sup>4</sup>

In another test, among the rations used was one containing 5 per cent meat scraps and a similar one with no animal protein. The hatchability results were as follows:

	5 pct. meat scraps	No supplement
Number of hens.....	20	18
<b>PRELIMINARY PERIOD</b> (Both groups fed same ration)		
Fertile eggs.....	417	474
Per cent hatch of fertile eggs.....	81.2	80.0
<b>PERIOD 1</b> (Fed experimental ration)		
Fertile eggs.....	651	735
Per cent hatch of fertile eggs.....	77.1	61.4
Fertile eggs.....	517	515
Per cent hatch of fertile eggs.....	81.6	51.3

Clearly the percentage of hatched eggs was markedly in favor of the meat scraps ration.<sup>5</sup>

The following is a report of a chick growth experiment:

	Per cent soybean oil meal in ration	Per cent meat and bone scraps in ration	Average weight at 6 weeks, grams	Grams gain per gram feed
1.....	6	15	293	
2.....	12.5	10	319	
3.....	20	5	331	
4.....	27.5	0	233	
5.....	12.5	10	412	.38
6.....	17.5	5	415	.38
7.....	20	2.5	416	.39
8.....	22.5	1.25	392	.36
9.....	25	0	378	.35
10.....	12.5	10	350	.31
11.....	17.5	5	424	.31
12.....	20	2.5	410	.31
13.....	22.5	1.25	409	.32
14.....	25	0	328	.22

The remainder of the rations consisted of ground yellow corn, pulverized oats, wheat grain shorts, wheat bran, alfalfa meal, salt, vitamin D fish oil and riboflavin supplements. The authors concluded:

"The minimum amount of protein from meat and bone scraps required to supplement starting rations in which soybean oil was the chief supplement was between 3 and 6 per cent of the total protein in the ration."<sup>6</sup>

The following are results of a hog feeding test:

	Protein supplement	Average initial weight	Days fed	Average daily gain
Tankage.....		58.23	112	1.57
Peanut oil meal plus minerals.....		57.78	112	1.45

"The results obtained in this test indicate that peanut oil meal, when self-fed with mineral mixture, makes a good protein supplement for hog feeding, but it is not as efficient as tankage pound

for pound. It would be a satisfactory substitute if it can be purchased at a little less than two-thirds of the cost of tankage."

Another hog feeding test showed the following results:<sup>a</sup>

Protein supplement	Average initial weight	Days fed	Average daily gain
Corn, dried distillers solubles and soybean oil meal . . . . .	51.9	131	1.23
Corn, dried distillers solubles, meat scraps and soybean oil meal 52.7		131	1.42

It seems reasonable to conclude that meat meal and meat scraps and tankage which have been studied in research laboratories of the industry are completely satisfactory feed ingredients and have not materially changed in their nutritive qualities.

Literature quoted:

1. W. A. Lippencott and L. E. Card: "Poultry Production" (Lea and Febiger, Philadelphia, 1946); p. 240.
2. R. T. Parkhurst and J. W. Kuzmeski; *Poultry Science* 25, 162 (1946). "Supplements for distillers by-products in poultry breeding diets."
3. D. H. Mishler, C. W. Carrick, R. E. Roberts and S. M. Hauge; *Poultry Science* 25, 479 (1946). "Synthetic and natural vitamin supplements for corn and soybean oil meal chick rations."
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5. *Ibid*, 579 (1946). 11. "Effects of choline chloride, methionine, and certain animal and marine products."
6. H. S. Wilgus and D. V. Zander; *Poultry Science* 24, 41 (1945). "The quantity of animal protein required to supplement soybean oil meal for growth."
7. Kansas Agricultural Experiment Station, Circular 207 (June, 1941).
8. Ohio Agricultural Experiment Station, Mimeograph Series, Swine, No. 56 (Sept. 1948).

## Spam and Cranberries to Be Recommended This Fall

Geo. A. Hormel & Co., Austin, Minn., and Eatmor cranberries are collaborating this fall on color ads which will appear during November and December in *Better Homes and Gardens*, *Family Circle*, *This Week*, *Saturday Evening Post* and *Collier's*. Recipes using Spam and cranberries will be featured in the joint promotion.

The recipe will also be used on Hormel's radio show, "Music With the Hormel Girls." Eatmor will promote the Spam and cranberry combination with ads in farm papers and in "Jessie's Notebook," editorialized advertising service. In addition, 1,000,000 recipe leaflets will be distributed by the American Cranberry Exchange.

# PLANT OPERATIONS

IDEAS FOR OPERATING MEN

## Cleaning Operations in the PACKING PLANT

EDITOR'S NOTE: Following is the fourth of several columns on cleaning which will appear on this page:

### CURING DEPARTMENT

**Belly Boxes** (galvanized). Use hot water with non-caustic cleaning compound as outlined. Spray with white (edible paraffin) oil after cleaning, inside and out, or apply a paraffin wax coat before using; this should protect the surface for about six months. At that time melt off the wax and clean.

**Curing Containers: Vats, Wood Boxes, Tierces.** Brush; use hot water and general alkaline cleaner method; chlorine or sodium hypochlorite method for sterilizing.

### LARD DEPARTMENT

**Rendering Kettles, Storage Tanks, Filter Presses.** Use hot water, and periodically add a mild or strong cleaning compound to it as deemed necessary.

**Filter Cloths.** Give these a standard laundry treatment: alkaline cleaner, soap, many rinses, followed by a chlorine rinse.

**Lard Tubs** (wood). Apply paraffin coat; use a mild cleaner with hot water as necessary.

**Lard Drums** (galvanized, lacquered steel, tinned steel). **GALVANIZED:** Hot water with a mild cleaner method. **TINNED STEEL:** Mild general cleaner with hot water treatment. **LACQUERED STEEL:** Remove lacquer entirely and recoat, or use a mild to general cleaner if removal is not desired.

### SMOKED MEAT DEPARTMENT

**Aluminum Smoke Sticks.** Brush; tumble or boil in a vat with a mild alkaline cleaner.

**Ham and Bacon Trees.** Spray with hot water containing a general or heavy duty alkaline cleaner, or, when cleaning the smokehouse, leave trees inside to be cleaned simultaneously.

**Bacon Comb Hangers** (steel, tinned steel). **STEEL:** Hot water with a general cleaner method; **TINNED STEEL:** Hot water with mild cleaner procedure. The dip tank or spray can be used here effectively if desired.

**Smokehouse Conveyors.** Clean with steam application of a general type cleaner.

**Cabinet Type Smokehouse.** Hose down with a general cleaner solution as in hot water-cleaning compound instructions. Some smokehouses have installations of sprinkler type systems which can be used instead of the hose.

**Smokehouse Drip Pans.** Spray-wash along with trolleys, following hot water-cleaner procedures. Use general alkaline cleaner, except in the case of tinned pans, where a mild cleaner is in order.

**Smokehouse Walls.** Use any pressure arrangement with hot water. If possible use the overhead sprinkling system when such has been built in the unit. The cleaning compound should contain caustic soda, tripolyphosphate and a wetting agent which is an exception to the rule eliminating wetting agents from heavy duty cleaners.

**Smokehouse Coils.** Wash together with smokehouse walls, trolleys, drip pans under spray system if feasible. Use a high pressure gun for heavy deposits. Again, the type of cleaner used is dependent upon the condition and composition of the coils.

### BACON SLICING DEPARTMENT

**Bacon Forming Presses** (stainless steel). Follow general stainless steel instructions, usually using a general cleaner and brushing as necessary.

**Bacon Slicing Machines** (stainless steel). Use a general cleaner applied with a steam gun.

**Bacon Slicing Rooms, Sausage Drying Rooms.** Use a dry powder type cleaner and mop over equipment; steam metal pans in a general cleaning solution.

### SAUSAGE AND COOKED SPECIALTIES DEPARTMENT

**Meat and Sausage Trucks** (aluminum, galvanized). Hot water hose, followed by a mild cleaner. A mechanical conveyor unit on which trucks pass for cleaning is in use and has been found satisfactory.

**Grinders, Silent Cutters, Stuffers.** Apply hot water with a general cleaner added by steam gun or other pressure system.

**Wire Sausage Molds** (tinned, stainless steel). Apply hot water with a general cleaner by steam application.

**Mixers.** Same, with ordinary hot water hosing optional.

**Sausage Stuffing Machines and Tables.** Apply hot water with general cleaner in steam gun.

**Grinder Knives and Plates, Cutter Knives.** Same.

**Metal Sausage Sticks.** Brush; tumble or boil in a vat with a mild cleaner if fabricated of aluminum, tin or zinc; use a general cleaner if steel.

**Wood Sausage Sticks.** Hot water with mild or general cleaner with wetting agent in a steam application is desirable.

**Ham Boilers, Meat Loaf Molds** (cast aluminum). *Note: Cleaning is easier if molds are dropped into water to soak directly after use.* Brush off, boil in a vat in a mild cleaner.



"Trimming" that pays off!

# DODGE



**trucks are "Job-Rated" to trim hauling costs—fatten profits!**

If your delivery costs are too high, you're wasting a needless part of the profit in every load of provisions you deliver.

A truck that fits your job—a Dodge "Job-Rated" truck—will trim your hauling costs to the bone!

Right across the board, Dodge "Job-Rated" trucks are priced with the lowest. Because you get an engine "Job-Rated" for maximum power, with economy, operating costs are low. Because every chassis unit fits your hauling needs—upkeep costs are low; your truck lasts longer.

On  $\frac{1}{2}$ -,  $\frac{3}{4}$ - and 1-ton models, you can get gyrol Fluid Drive. This exclusive Dodge feature reduces wear on more than 80 vital parts, prolonging truck and tire life, reducing upkeep costs.

See your Dodge dealer today for a truck—"Job-Rated" to fit your job!

**"Job-Rated"**...for low cost transportation

**POWER:** . . . 8 great truck engines—each "Job-Rated" for PLUS power.

**ECONOMY:** . . . priced with the lowest. "Job-Rated" for dependability and long life.

**BIGGER PAYLOADS:** . . . carry more without overloading axles or springs because of "Job-Rated" WEIGHT DISTRIBUTION.

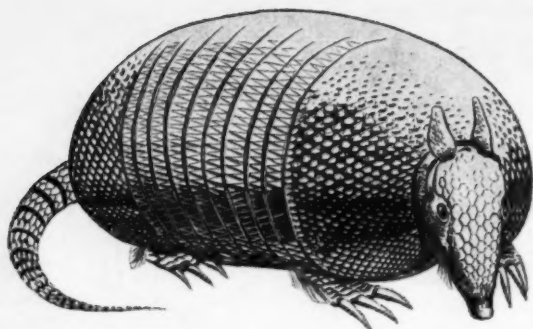
**EASIER HANDLING:** . . . sharper turning! Parks in tight places. "Job-Rated" maneuverability!

**COMFORT:** . . . widest seats . . . windshield with best vision of any popular truck. Air-cushioned, adjustable "chair-height" seats.

**SAFETY:** . . . finest truck brakes in the industry . . . hand brake operating independently on propeller shaft on all models— $\frac{1}{2}$ -ton and up.



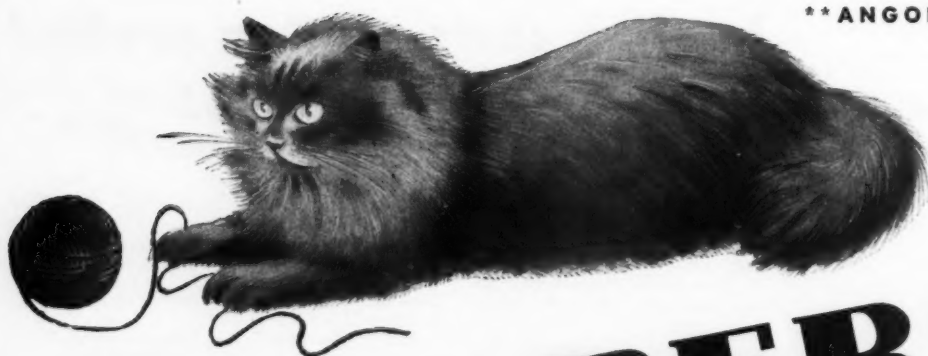
With all the extra value **DODGE "Job-Rated" TRUCKS** are priced with the lowest



\*ARMADILLO

**PROTECTION  
AND**

**Beauty**



\*\*ANGORA CAT



**PAPERS**  
*For The PACKING INDUSTRY*

Meat's great gains in national favor have gone hand in hand with increased national promotion *plus* the development of proper papers to protect its savory goodness from processing room to consumer. Whatever you make, there is a KVP wrapper or liner to protect it. When distinctive colorfully printed wrappers will add to sales appeal KVP artists will gladly make recommendations.

\* A disagreeable-looking member of the order *Edentata*. Lives in burrows in the Southwest where his bony armor plate protects him from reptiles and other enemies.

\*\* One of the most beautiful representatives of *felis domestica*. His splendid coat suggests the long, silky hair of the Angora goat whose tresses usually wind up in textiles.

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APPLEFORD PAPER PRODUCTS LIMITED, HAMILTON, ONTARIO - MONTREAL, QUEBEC

# Ways to Cut Fuel and Power Losses in Meat Packing Plants

By F. B. BANTON  
Consulting Engineer

**Editor's Note:** This is the first of a series of brief articles, in non-technical language, telling the story for management of necessary and unnecessary losses in packinghouse power plants. If the articles do no more than stimulate desire for more information on this important, but neglected subject, they will have accomplished their purpose.

## FUEL COMBUSTION

The wheels of the meat industry are turned by power in one form or another. There is a practical minimum cost of producing and utilizing this power that should be the goal of industry.

With prices of fuel and labor mounting steadily, and both bearing directly on the cost of turning out the plant's product, there should be an increasing desire on the part of management to know the efficiency of the power plant and the cost of its operation. Too often management pays little attention to this vital department of its business, usually being poorly informed as to boiler room problems. The operation and its expenses are taken for granted without careful analysis—a practice seldom permissible in any other department of a packing plant.

In all plants where a large amount of fuel is burned, economy demands a knowledge of where the heat goes that is purchased in the form of fuel. Just as the accounting department shows the items that make up the total cost of other operations, so a trained engineer can show the efficiency and the "losses" in the operation of the plant's power plant.

These "losses" and utilization of heat are largely controllable items. The plant starts with a certain amount of heat in the form of fuel. The amount employed in "usefully used heat" depends entirely on the amount of heat lost—that literally "goes up the chimney"—heat wasted in equipment inefficiencies.

The boiler (steam generators) constitutes the power plant and the three important parts of a boiler, for the combustion of fuel, are (1) the fire box or combustion chamber, (2) the breeching, which is the duct carrying the gases created by combustion, from the boiler to the stack, and (3) the stack or chimney. The types of fuel most commonly burned in industrial and commercial plants are coal, oil and gas.

These fuels are a source of heat when combined with oxygen and the speed of uniting them determines the resultant temperature. A definite amount of air is necessary for complete combustion

and any more than this is "excess" air—theoretically unnecessary. However, in the limited space of a boiler fire box there must be some "excess" air so that all the combustible matter may get the necessary oxygen in the shortest amount of time, but too much "excess" air would cool down the fire.

Complete combustion of any fuel—burning of all of its constituent elements—is not possible; there is always an unburned residue of ash. To obtain the greatest possible combustion—thereby turning fuel into heat for the production of steam—is a major job of the plant engineer. Management, lacking knowledge and understanding of the urgency of keeping accurate data of boiler room operations, hesitates to make the expenditure of money to provide the required tools and facilities for proper combustion.

Unnecessary losses in the power plant—in other words, waste of money—can be determined by an engineer through use of scientific instruments and detailed records, such as the gas analyzer, or "Orsat," to ascertain the percentage of the various elements present in the gases produced in the fire box; the exit gas thermometer which indicates the temperature of these gases; the steam flow meter which measures the steam output, and a boiler room "log" showing a complete record of these readings.

The over-all efficiency of a boiler is its output in steam divided by the input of fuel. The engineer can determine whether the proper amount of steam is generated for the amount of fuel used, whether money is being thrown away through the burning of an excessive amount of fuel and can make the necessary corrections.

## USDA to Study Consumer Preference for Shortening

The Division of Special Surveys, Bureau of Agricultural Economics, USDA, is making plans for a nationwide survey of consumer preferences for shortening in their homes. It will also include butter and margarine preferences. Housewives will be asked which shortening they prefer in pan frying, deep fat frying, pie crust and pastry, cookies, cakes, biscuits and salad dressings.

It is expected that the survey will separate preferences in rural and urban homes and make other distinctions so that the results will be of interest and importance to shortening manufacturers. It will not be started for several months, the survey division reported.

## Action on Requests for Freight Rate Changes

The North Pacific Freight Bureau has granted an application to the American Cold Storage Co., Everett, Wash., for a storage-in-transit rate of 5½¢ per cwt. on fresh meats and packinghouse products originating in the Midwest and destined for points in western Washington and Oregon. The ICC has approved the action, and the rates would become effective five days after publication. However, when a suspension of the schedule was requested by the Western States Meat Packers Association, a ten-day postponement of publication was granted.

Also, an application filed by the Tri-State Livestock Association to the Trans-Continental Freight Bureau has asked for the same rates eastbound on fresh meats and packinghouse products from north Pacific Coast points to points in the Midwest and East that are applicable westbound by the recent action of the North Pacific Freight Bureau.

A recent application for reduced freight rates, westbound, from Fremont, Nebr., to Los Angeles, Calif. (Item No. 4819), was not approved by the Trans-continental Freight Bureau in Chicago.

## NLRB Ruling on Unfair Labor Practice by Employers

The National Labor Relations Board recently ruled that members of an employers' association violated the Taft-Hartley Act when all of the members discharged all of their employees because the union had struck at the plant of one member. The case involved 35 liquor wholesalers in Chicago. The association and the American Federation of Labor union had been engaged in contract negotiations for three months. The action by the employers was held by the Board to constitute an unfair attempt by the employers to discourage their employees from engaging in concerted activities.

## Places Cattle Industry Under Government Control

Late last week the Argentine congress approved a law placing the country's cattle industry under government control. It creates a livestock institute which is authorized "to promote, regulate and organize the production, industrialization and marketing of livestock and the consumption of its products under the most favorable economic conditions."

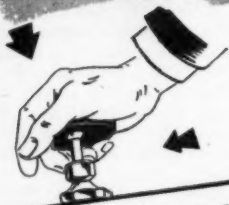
Opponents of the measure charged it would give the government the right to nationalize the meat packing industry, but there has been no indication that this will be done.

## Financial Notes

The board of directors of John Morrell & Co. has declared a dividend of 12½¢ a share on its common stock, payable October 28 to stockholders of record on October 10.

# BRINE! EXACTLY RIGHT WITHOUT MEASURING or STIRRING

**JUST TURN  
IT ON!**



**STERLING ROCK SALT  
BRINE DELIVERED BY PIPE  
TO EVERY POINT IN YOUR PLANT**

- PICKLE FORMULAS
- WALL CABINETS
- WASHING & BRINE CURING HIDES & SKINS
- SPRAY DECKS
- UNIT COOLERS

## HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

## WHAT THE LIXATOR PROVIDES

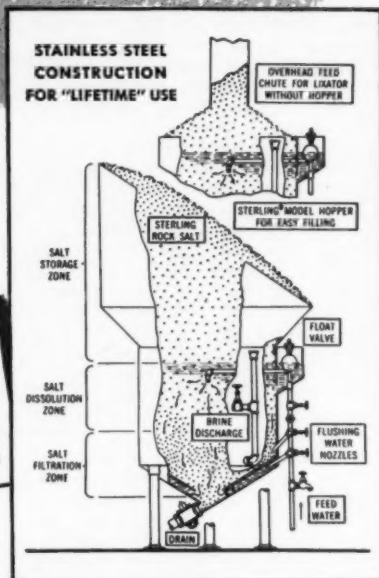
- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?

An INTERNATIONAL Exclusive

**The LIXATE\* Process**  
FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.



• Say good-bye to "guesswork" and bother! You can eliminate shoveling, hauling, and laborious hand stirring of salt and water—with International's Lixate Process for Making Brine. Assures accurate salt measurement every time. Stops waste through spilling. Saves time and labor.

• The Lixator automatically produces 100% saturated, free-flowing, crystal-clear brine which may be piped to as many points in your plant as you wish—any distance away—by gravity or pump. YOU SIMPLY TURN A VALVE to get self-filtered LIXATE Brine that meets the most exacting chemical and bacterial standards.

## Eastern Chain Announces Central Meat Packaging

All self-service meat departments in the Empire Markets owned and operated by the Schaffer Stores Co., Schenectady, N. Y., in the Hudson and Mohawk River valley areas are now being supplied with smoke cured and processed meats from a central packaging plant, Henry Schaffer, president, has reported. Employing Cry-O-Rap plastic bags, the method not only postpones perishability on refrigerated meat counters but in customers' kitchens as well.

According to Schaffer, some of the major problems the new system solves are: 1) Under refrigerated conditions weight loss and mold growth are halted, eliminating costly rewrapping, reweighing, re-facing and re-marking; 2) Damage to packages from customer handling is practically eliminated; 3) Retains maximum visibility and eye appeal; 4) Standardizes cutting and packaging and permits uniform slicing on such items as ham; 5) Prevents color loss—half-hams show no appreciable color change under lights of 70-80 foot-candle strength for periods up to ten days; 6) Eliminates danger of spoilage on items prepared and packaged ahead of time, and 7) Does not require extensive training of personnel and permits use of semi-automatic machinery.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, AND CIRCULATION REQUIRED BY THE ACT OF CONGRESS OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1903, AND JULY 2, 1946 (Title 39, United States Code, Section 258), of The National Provisioner published weekly at Chicago, Illinois, for October 1, 1950.

1. The names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago 5, Ill.  
Editor, Edward R. Swem, 407 S. Dearborn St., Chicago 5, Ill.

Managing editor, None.  
Business manager, Lester I. Norton, 407 S. Dearborn St., Chicago 5, Ill.

2. The owner is: The National Provisioner, Inc., 407 S. Dearborn St., Chicago 5, Ill.; Paul P. Aldrich, 21 Georgia Ave., Ferguson, Mo.; Edwin C. Aldrich, 520 Humiston Drive, Bay Village, Ohio; Mason P. Aldrich, 520 Humiston Drive, Bay Village, Ohio; Helen May Bennett, 520 Humiston Drive, Bay Village, Ohio; Franz Borshmann Estate, Rocky Ridge Farm, Jacksonville Road, Towaco, N.J.; E. O. H. Cillis, 34 Chelmsford Road, Rochester 10, N.Y.; S. V. S. Greene, 400 East 57th St., New York 22, N.Y.; Frieda S. Heyn, Hotel Carteret, 208 West 23rd St., New York 11, N.Y.; Ernest V. Heyn, 1 Gracie Square, New York 28, N.Y.; Laura B. McCarthy, 82 Carly Ave., Yonkers, N.Y.; Thomas McElean, 233 Broadway, New York 7, N.Y.; Lester I. Norton, 407 S. Dearborn St., Chicago 5, Ill.; Alma Von Schrenk, 400 E. 57th St., New York 22, N.Y.; Edward R. Swem, 407 S. Dearborn St., Chicago 5, Ill.; Harvey W. Wernecke, 407 S. Dearborn St., Chicago 5, Ill.; Thomas L. Young, Hotel Marcy, 720 West End Ave., New York N. Y.; and Alice M. Young Estate, 720 West End Ave., New York, N. Y.

3. The known bondholders, mortgagees, and other security holders owning or holding 1 percent or more of total amount of bonds, mortgages, or other securities are: None.

4. Paragraphs 2 and 3 include, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting; also the statements, in the two paragraphs show the affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner.

5. The average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the 12 months preceding the date shown above was: 9,122.

EDWARD R. SWEM, Editor

Sworn to and subscribed before me this 25th day of September, 1950.

Crescentia R. Busalacchi  
(My commission expires March 6, 1951)

The National Provisioner—October 7, 1950



## AMI PROVISION STOCKS

The 16,600,000-lb. decline in pork holdings which took place during the last half of September was considerably smaller than the 41,900,000 lbs. moved from inventories during the first part of the month. September 30, 1950 pork stocks totaled 177,000,000 lbs., which was 21,700,000 lbs. larger than a year earlier but 107,100,000 lbs. below the 1939-41 average for the comparable date.

The four-month decline in lard and rendered pork fat inventories was halted during the two-week period covered by the latest American Meat Institute survey, and stocks were increased by 1,600,000 lbs. Current holdings of 61,400,000 lbs. of lard and rendered pork fat were 12,800,000 lbs. larger than a year earlier, but 44,000,000 lbs. below the three-year average.

Provision stocks as of September 30, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows September 30 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	Sept. 30 stocks as Percentages of Inventories on			
	Sept. 16, 1950	Oct. 1, 1949	1939-41 av.	
<b>BELLIES</b>				
Cured, D. S. ....	78	142	98	
Cured, S. P. and D. C. ....	*	104	98	
Frozen-for-cure, D. S. ....	50	467	..	
Frozen-for-cure, S. P. & D. C. ....	48	129	22	
Total bellies ....	88	118	70	
<b>HAMS</b>				
Cured, S. P. regular ....	118	108	8	
Cured, S. P. skinned ....	111	110	65	
Frozen-for-cure, regular ....	..	..	..	
Frozen-for-cure, skinned ....	66	160	53	
Total hams ....	*	116	49	
<b>PICNICS</b>				
Cured, S. P. ....	102	113	62	
Frozen-for-cure ....	85	183	76	
Total picnics ....	97	126	65	
FAT BACKS, D. S. CURED ....	99	123	41	
<b>OTHER CURED &amp; FROZEN</b>				
Cured, D. S. ....	96	116	..	
Cured, S. P. ....	100	94	58	
Frozen-for-cure, D. S. ....	56	23	..	
Frozen-for-cure, S. P. ....	77	73	43	
Total other ....	91	82	48	
BARRELED PORK ....	100	133	21	
TOT. D. S. CURED ITEMS ....	83	135	..	
TOT. S. P. & D. C. CURED ....	103	105	72	
TOT. FROZ. FOR D. S. CURE ....	51	76	..	
TOT. S. P. & D. C. FROZEN ....	63	130	35	
TOTAL CURED AND FROZEN-FOR-CURE ....	92	112	58	
<b>FRESH FROZEN</b>				
Loins, shoulders, butts and spareribs ....	81	225	119	
All other ....	91	101	120	
Total ....	86	135	120	
TOT. ALL PORK MEATS ....	91	114	62	
RENDERED PORK FAT ....	87	108	7	
LARD ....	104	127	56	

\*Small percentage change.  
†Included with lard.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended September 30:

	Week Sept. 30	Previous week	Cor. Wk. 1949
Cured meats, pounds ....	24,193,000	25,211,000	23,726,000
Fresh meats, pounds ....	25,583,000	23,533,000	32,726,000
Lard, pounds ....	4,561,000	6,864,000	7,182,000

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Armour Natural Casings  
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!



Yes, your sausage will have that plump, well-filled look *before* and *after* cooking, because

Armour *Natural* Casings cling tightly to the meat. They come in a wide variety of uniform sizes and shapes to fit all your needs.

Casings Division • Chicago 9, Illinois

**ARMOUR**  
**AND COMPANY**

## PERSONALITIES

### *and Events*

#### OF THE WEEK

► **A. J. Lenz** has been appointed superintendent of Wilson & Co.'s Chicago plant, effective immediately, replacing **C. L. Cameron**, who after 45 years of service has requested retirement. Cameron will continue in an advisory capacity until December 31. **M. R. Swanson** has been appointed assistant superintendent, Chicago plant, assisting Lenz. **J. C. Williams** has been named staff assistant superintendent and will assume wider responsibilities. **John Malone** continues as assistant superintendent, Chicago plant.

► **Robert G. Hofmann**, formerly a salesman with the North Side Packing Co., Pittsburgh, has been appointed assistant to **Robert A. Hofmann**, sales manager. Robert G. is a nephew of Robert A. Hofmann.

► **John Morrell & Co.**, Ottumwa, Ia., has announced the retirement of **Earl S. Daggett**, credit manager, and the promotion of three in the credit and allied departments. **Charles E. Woodford** has been named to succeed Daggett and **Edmond L. Chedister**, assistant credit manager. **John C. Dale** was transferred from the order and billing department and named assistant manager of the adjustment department. Daggett has had more than 41 years with Morrell, most of it in the credit department.

► **Henry Belz**, vice president of Hunter Packing Co., E. St. Louis, Ill., was seriously injured, and his wife was killed, in an automobile accident last Monday night while they were returning home from the American Meat Institute convention in Chicago. Their automobile was struck by a semi-trailer not far out of St. Louis.

► In an automobile accident Sunday night on Highway 66 near Joliet, Ill., **Neil Swanson**, Sutherland Paper Co. representative in St. Louis, and **Phil Mahoney**, purchasing agent, Mickelberry's Food Products Co., St. Louis, were badly injured. They were returning home after the AMI convention. They were taken to a hospital in Joliet. Swanson never regained consciousness and died Wednesday afternoon. Mahoney's condition was regarded as serious but at last report he was expected to live.

► **William Stewart** has been appointed assistant sales manager of Stark, Wetzel & Co., Indianapolis, it was announced recently. He was named "Sales-



**AMONG FIRST FLIGHT PASSENGERS** on a newly inaugurated service by Mid-Continent Airlines, connecting Chicago with Sioux City, Waterloo and Dubuque, Ia., and Rockford, Ill., was **R. A. Rath**, president of The Rath Packing Co., Waterloo, who is also chairman of the Airport Commission of that city. At Chicago's Midway Airport on arrival of the inaugural flight, Rath is shown with two of his traveling companions, **Miss Berdina Nelson** of Waterloo, Dairy Queen representing the National Dairy Cattle Congress, held in that city, and **Miss Beverly Johnson**, who recently was named as Sioux City Sue.

man of the Year" by the company in 1949 and is a member of the company's Two Million Pound Club.

► **Stanley Weintraub** and **Ben Shindler**, owners of the Puritan Beef Co., New York city, have purchased **Beinecke Co.**, one of the oldest meat purveyors in New York. The business of both companies will be consolidated at 821-25 Washington st. However, Beinecke will retain its identity and be operated by **Otto H. Quitzau** as general manager and **Al Ruda** as sales manager.

► **William Taylor**, formerly assistant superintendent of the Indianapolis plant of **King & Co.**, died recently. He retired in 1948, closing a 59-year work record with the company.

► **Canada Packers Limited** recently announced that it will increase its contribution to the company's sickness and accident plan. At the same time the employees' cost is somewhat greater, but the increase will be offset by reduction in cost of hospital insurance, the firm stated.

► **George Gelman** has been elected vice president of **Vico Products Co.**, Chicago. He was formerly with **Associates Food & Container Institute**.

► Full-scale operations were started recently by **Emmett Meat Co.**, Emmett, Ida., following completion of a new building which replaces the plant de-

stroyed by fire on May 26. The new building, which is completely fireproof, houses all phases of slaughtering, cutting, sausage manufacturing and storing of products under one roof. It is 63 by 55 ft., of cinder block and concrete. Modern curing and processing equipment has been installed.

► **Dr. Howard D. Dozier**, Department of Agriculture expert on stockyard rates and charges in the major livestock markets, retired recently after 27 years as a government economist. Most of his work has been on enforcement of the Packers and Stockyards Act. Recently he has been doing research on new methods of fixing livestock commission rates, aimed at meeting the changing conditions of livestock marketing at large terminal yards.

► **Elfred S. Papy**, president of the White Provision Co., Atlanta, Ga., spoke recently before the Atlanta Rotary Club.

► **James W. Gadwood**, who is well known in midwestern meat circles, has been appointed meat merchandiser for **Farba Bros. Super Market**, Wichita. He will also direct the chain's meat purchasing operations.

► **Pat Burns**, head cattle buyer, **Armour and Company**, Chicago; **W. T. Reneker**, chief hog buyer, **Swift & Company**, Chicago; **A. Z. Baker**, president of the **American Stockyards Association**, and

**Ray Cuff**, regional manager for the National Live Stock Loss Prevention Board, Kansas City, will speak at the two-day forum on the Texas livestock industry, to be held in Fort Worth, November 2 and 3.

► **Whitford T. Fry**, 71, retired vice president of the United Packers, Inc., Chicago, died recently in Fort Worth, Tex.

► **Mr. and Mrs. Gus Juengling, sr.**, Cincinnati, recently celebrated their fifty-fifth wedding anniversary. Until he retired four years ago, Juengling was head of Gus Juengling & Son, Inc., Cincinnati. His son, **Gus Juengling, jr.**, is now president of the company.

► **Wendell M. Gosse** has been appointed manager of the Armour and Company branch at Springfield, Mass., succeeding **Homer D. Yeakel**, who has been transferred to the Hartford, Conn. branch as manager.

► **James C. Gregg**, manager of the provision sales department of Armour and Company at St. Joseph, Mo., has been promoted to the general pork and provision sales division of the company's headquarters in Chicago.

► The fifth annual Waterloo Meat Animal Show will be held from October 31 through November 3 at the Dairy Cattle Congress Grounds, Waterloo, Ia. **John Coverdale**, manager of the show, says that market livestock discussions by outstanding authorities in the livestock field will be held daily. Over 300 cash prizes are to be given by Rath Packing Co. for the various divisions of livestock. In addition, various breed associations are also offering cash prizes.

► **Arthur E. Dennis**, Philadelphia trade association attorney, is on the air Tuesdays and Thursdays at 8:30 a.m., Station WJMJ, Philadelphia, to discuss good relations between food consumers and distributors. The program is called "Food News Digest." Among the associations represented by Dennis are the Wholesale Meat and Provision Dealers, Eastern Slaughterers' Association and the National Meat Council. During World War II Dennis was with the War Food Administration.

► **Robert E. Kehrer**, 55 district manager for John Morrell & Co., with headquarters in Louisville, Ky., died unexpectedly recently. He was playing tennis when he became ill.

► **Chester J. Reid**, 58, advertising manager of the Albany Packing Division, Tobin Packing Co., Albany, N. Y., died recently. He had been under the care of a physician for a heart ailment. Reid joined the advertising department of the Tobin firm in 1922 at Rochester, and was transferred to Albany as division manager in 1925.

► **Sol Morton**, president, Meat Industry Suppliers, Chicago, has announced the appointment of **Importaciones Gispert, S. A.**, Havana, Cuba, to represent the company in Cuba and the central American countries.

► **Joseph F. Daniels**, traffic manager of the Kansas City Stockyards Co. since 1928, has been named vice president of the New York Stockyards Co., New

York city. He will take over his new position at the close of the American Royal Live Stock and Horse Show this month. Daniels started his career in the transportation department of Morris & Co. in Chicago.

► **Homer S. Price**, who has been associated with the United Dressed Beef Co., New York, since 1932, has retired. **W. C. Haase**, who has been assistant manager at United Dressed Beef, has been named manager succeeding Price, according to **Paul C. Smith**, vice president of Swift & Company. Price joined Swift at Kansas City, Mo. as a checker in 1912. He served as foreman and clerk for several years and in 1917 was made assistant superintendent of the plant. Two years later he was transferred to Chicago. In 1929 he was appointed superintendent of the Moultrie, Ga. plant where he served for two years before returning to Chicago as assistant plant superintendent. He began his service with United Dressed Beef as plant superintendent. In 1938 he was elected vice president and director of the associate company and made manager in 1943.

► **Corsie E. Lefler**, 61, died recently in Memphis. He formerly operated Lefler's Pure Pork Sausage Co. there.

► **Dr. Kogi Saito**, chief of the Animal Hygiene Bureau of Animal Industry, Ministry of Agriculture and Forestry of Japan, recently visited the Camp Packing Co., Cortland, N. Y., as part of a three-months' tour of the livestock and meat packing industry in the United States. He is studying in particular animal disease control.

► **Leo P. Duggan**, district sales manager of the Garlock Packing Co., Philadelphia, died recently. He was 63.

► **Walter F. Girts**, manager since early 1947 of the meat division of Swift & Company in Fresno, Calif., died recently. He was 42. He collapsed at his desk and died a short time after he was taken to a hospital. He had been ill of a virus infection about three weeks before but apparently had nearly recovered. Before going to Fresno Girts had been manager of the Swift branch in Stockton, Calif. for five years. He started his career with the company as a stenographer at North Portland, Ore., in 1928.

► A 210-lb. Duroc barrow, shown by 11-year-old **John Downey** of Greenview, Ill., was chosen the grand champion of the eleventh annual Junior Market Hog Show and Sale at the Chicago Stock Yards. Reliable Packing Co. bought the champion for \$1 per lb. A total of 137 boys and girls from 4-H and Vocational Agricultural clubs exhibited 775 head of hogs in the competition. Seventy-two top-winning barrows, averaging 232 lbs. per head, were sold for an average of \$23.62 per cwt., or \$2.62 above the market top for hogs in Chicago on the day they were sold. Swift & Company purchased the champion pen of three, **Chester Whites** averaging 200 lbs., for \$30 per cwt., and **Reliable Packing Co.** paid \$24 per cwt. for the champion pen of five, 220-lb. **Chester Whites**. **Frank Ruge** of Wilson & Co.,

## Mulberry Will Succeed McCaw as Swift Provision Manager

**Harry M. Mulberry** has been named head of Swift & Company's provision department, succeeding **Henry McCaw** who was recently made a vice president. A veteran of more than 35 years with Swift, Mulberry will supervise all pork operations for the company in his new assignment, beginning October 30.



HARRY MULBERRY

Mulberry first became associated with Swift as a timekeeper in Milwaukee, remaining until 1919 when he came to Chicago to work in the provision department of the G. H. Hammond Co., an associate firm of Swift. In 1920 he was transferred to Toronto, Canada, and later to Montreal. Returning to the company's general office in Chicago in 1923 he has served in various positions in the provision marketing and provision departments during the past 27 years. In recent years Mulberry has been representing Swift on the Chicago Board of Trade.

**William Haskins** of Armour and Company and **William Reneker** of Swift & Company made the placings in all divisions.

► **Curtis M. Thomas** has been appointed manager of the Richmond, Va. branch of Wilson & Co., Inc. For the past 16 years he had been district credit manager for Wilson in Philadelphia. He succeeds **A. D. Watson** at Richmond, who is retiring after 38 years as manager of the branch.

► The Coffeyville (Kans.) Packing Co. purchased the reserve champion at the Inter-State Fair, held recently in Coffeyville, an Angus shown by **Mary Jane Gillen**. The animal sold for 41c a lb. and weighed 975 lbs. The company also purchased the reserve champion animal last year.

► **Wilson C. Codling**, vice president, Tobin Packing Co., Albany (N. Y.) Division, has again been selected by the Albany County Tuberculosis Association to head the 1950 Christmas Seal sale. His efforts last year resulted in the most successful drive in the association's history.

► The grand champion 4-H steer at the Hamilton County Fair, Cincinnati, Ohio, was purchased by **Gus Juengling & Son**, Cincinnati, at a price of \$1.15 per lb. The reserve champion went to **Albers Super Market** at 60c per lb.

► The Southwest Livestock Clinic will inaugurate a new show in its November clinic at Oklahoma City, Okla. Judges will select the scrubbiest-looking bull from the scrubbiest-looking lot that can be found. Because all bulls entered must



be marketed, clinic sponsors hope to promote better breeding. The owner of the champion scrub bull will receive a \$100 cash award; the reserve champion scrub bull will get \$75.

►The general construction contract for the proposed addition to the West Albany, N. Y. plant of the Tobin Packing Co., has been awarded to James E. Lowe & Sons, Schenectady, Wilson C. Codling, vice president and general manager, has announced. The estimated total cost of the addition has been reported at more than \$1,000,000.

►C. A. Durr Packing Co., Utica, N. Y., and Local 13, Amalgamated Meat Cutters and Butcher Workmen, AFL, have signed a two-year contract providing for increased wages and other benefits. D. J. Harrison, president of the company, and Sam Talarico, Local 13 business agent, jointly announced that under the contract the employees of the company will receive a "welfare package" which includes life insurance and complete hospitalization and physicians' services, in addition to a wage increase of 11c an hour.

►George Krauss, Milwaukee, was elected president of the Wisconsin State Association of Retail Meat and Food Dealers at the group's convention recently. Edward Kraft was elected first vice president; Harold Radawan, second vice president, and Henry L. Wickert, treasurer.

►In a recent speech in the Canadian Senate R. B. Horner, senator from Saskatchewan, asserted that the grading system being used in marketing of hogs should be abolished, and that there would then be no need for farmers to "run their pigs around the pens to bring them down to weight." He said the system whereby top prices were paid only on hogs that scaled between certain weights was an antiquated method that had hung over from the days when Canada was trying to please the British bacon market.

►Wilson C. Codling, vice president and general manager of the Tobin Packing Co., Albany Division, Albany, N. Y., purchased 15 choice Hereford and Angus steers for a total price of \$6,574 for the packing firm at the recent Otsego County Fair, Cooperstown, N. Y. The grand champion of the fair, a 1,045-lb. Hereford, was sold to the Wilbur National Bank of Oneonta at 82c a lb. Codling also was commissioned by Gaynor Keeler to purchase a champion for Keeler's Restaurant, and bought the reserve champion, an 886-lb. Hereford, for 66c. All animals were exhibited and sold in the 4-H baby beef show at the fair.

►The reserve champion of the twenty-fourth Interstate 4-H Livestock Show held at Sioux City, Ia., a 1,040-lb. Angus, was purchased by the Tobin Packing Co.

►Ervin Wilson has opened a wholesale meat business at 607 E. Eighteenth st., Bakersfield, under the firm name of Wilson and Sons, Meats. The sons are not active in the business.

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# PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

## MAYER'S Special

### Pork Sausage Seasonings

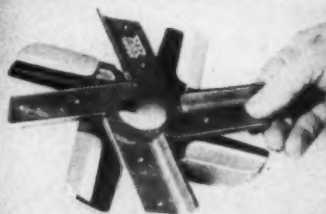
	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

## H. J. MAYER & SONS CO., INC.

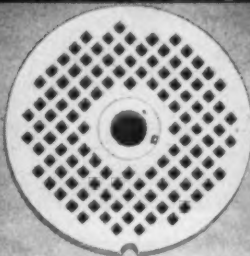
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**C-D**  
TRIUMPH PLATE



OF MEAT . . . TESTS BY  
LEADING PACKERS PROVE  
THE C-D TRIUMPH PLATES  
and KNIVES *STILL CHAMP!*

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More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist . . . locks the blade . . . releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! \*NAMES ON REQUEST.

GUARANTEED **TRIUMPH PLATES!**

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN  
GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

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# HOGS SHOULD BE HANDLED GENTLY

For maximum profit to you and maximum safety for your workers hogs should be handled swiftly . . . but gently. Slips and misses at the hoist or sticking rail endanger workmen; and bruised or damaged hams endanger profits. Hogs should be shackled with a single hook shackle, hoisted rapidly and smoothly and deposited on the sticking rail gently; without possibility of jerk or miss. Have you watched your hog killing operations lately?

Boss Senior Jerkless Hog Hoist. Furnished for right or left discharge, single or double installation. Capacity: single, 300 hogs per hour; double, 600 hogs per hour.

## WHY NOT TAKE A WALK?

Take a walk through your hog department and watch the progress of your hogs from shackling pen to scalding tub. If you see jerks as the hogs land on the sticking rail examine your records for bruised or damaged hams. Examine your safety records too! Then get out your copy of the Boss Catalog No. 54 and examine pages 8, 9, 10, 11 and 12 for information about our safe and jerkless hog hoists. Check the many exclusive features. Compare them with your present hoists and with competitive brands. There's a hoist in the Boss line to exactly meet your requirements regardless of your hog processing capacity. Install it! And then in sixty days examine your records again.

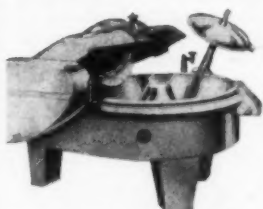
Boss Junior Jerkless Hog Hoist. Furnished for right or left discharge, single or double installation. Capacity: single, 175 hogs per hour; double, 350 hogs per hour.

If you don't have a Boss Catalog No. 54 we will supply one promptly on request.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

# NEW EQUIPMENT *and Supplies*

**NEWLY DESIGNED SILENT CUTTER**—The Globe Co., Chicago, has announced the addition to its line of a newly designed silent cutter, said to incorporate outstanding features of cutting, operation, sanitation, maintenance and safety. New knives of alloyed steel perform a faster and cooler



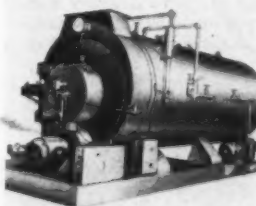
cutting, it is claimed. For ease of cleaning, the cover and knives swing clear of the bowl. Hand rails and unloading chutes are polished. The bowl is said to align perfectly with the cover for effective sealing. The drive motor is independently mounted to the frame with independent adjust-

ments of the belts, knife and bowl shafts. The knife shafts are mounted on self-aligning, fully-sealed ball bearings. The drive and unloader motors are fan cooled and fully enclosed. A disc type unloader can empty the bowl in less than a minute and its motor is automatically shut off when unloader is in the up position. An electrical safety feature makes it impossible to operate the machine unless the cover is firmly set.

**NEOPRENE CONVEYOR BELTING**—A new, all-Neoprene belting for light conveying and transmission work that has excellent sanitary requirements for food industry application is produced by Baldwin Belting, Inc. Available in brown or white types, this Supertex belting is said to be oil proof, water proof, odorless, tasteless, non-toxic and washable. Both types are constructed with a skim coat of Neoprene rubber

between all plies and are supplied with a special bonded edge which prevents fraying. Heat and acid resistant, the belts are made in two thicknesses and are available in any width up to 48 in.

**OIL AND GAS FIRED STEAM GENERATORS**—Cyclotherm Corp., Oswego, N. Y., offers new Models C300-350-400 to its line of package type steam generators. Fired with either light oil, heavy oil or gas, the units come fully assembled, piped, wired and test fired. The boiler surface is insulated with fibre glass over which is fitted a metal



jacket. The Model 300 provides 1,022 sq. ft. of heating surface. No stack is required, being replaced by a simple flue vent to conduct exhaust gases outside the building.

**INSTANT DRYING MARKING PEN**—A new marking pen made by the Time Saving Specialties Co. of Minneapolis will write on paper food labels,



cellophane, metals, glass, china, aluminum, plastics, metal foils and painted surfaces. Called the Vaporite Fynest Lyne, the pen writes an instant drying 1/16-in. wide line. The pen is non-leaking and self-filling.

**CONVEYOR FOR INTER-FLOOR MOVEMENT**—Rapids-Standard Co., Inc., Grand Rapids, Mich., has introduced what it calls a Cleated Floor-Veyor to carry products up inclines



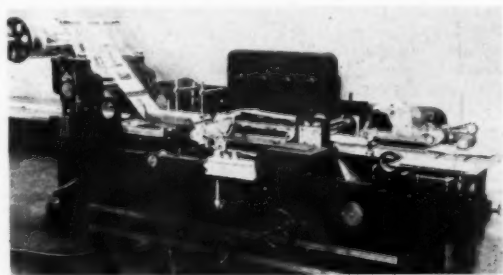
as steep as 45 degs. The unit comes in four belt widths from 12 to 24 in. and in standard lengths from 10 to 40 ft., with either slider or wheel bed. Reversible belt speed is 50 ft. per min., with other speeds available. A triple nosed-over delivery section provides smooth transfer of goods from the inclined to the horizontal plane, or vice versa.

**ELECTRIC LIFT TRUCK**—This electric lift truck, the Load-Mobile, made by Market Forge Co., Everett, Mass., has new improvements. A "high-low" switch provides easier maneuverability in close quarters. When the button is at "low,"



the truck moves at slow speed regardless of the position of the operating pedal. When the button is at "high," the operator controls the speed by means of the foot pedal. Spring mounted casters have been added to increase stability, allowing the truck to pass over obstructions and inclines without difficulty. A heavy roller chain now op-

**HIGH SPEED MACHINE WRAPS VARIETY OF PACKAGES**—The Hudson-Sharp Machine Co., Green Bay, Wis., has introduced its line of Campbell wrapping machines that can heat seal, crimp seal, or provide vacuum packaging. Through a patented floating wrap principle, the machines provide an air tight wrap said to be highly suitable for packaging chunk type sausage or irregularly shaped meat cuts. This

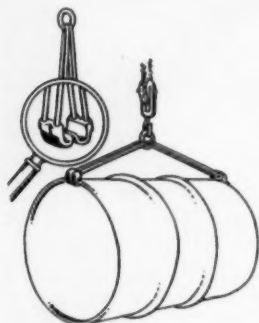


air-excluding wrap is also recommended for sliced bacon. It is said that any type of wrapping material, with or without stiffeners, can be used by these machines. They operate on a continuous feed principle and require only one attendant. Highly fragile units such as sliced luncheon meats can reportedly be wrapped with no danger of breakage. Standard models are designed for individual needs with straight L shape or hopper type feed. Wrapper size is limited to 12 in. in length and a combined width and height of 15 in. Custom built machines for special sizes are available, according to the manufacturer.



erates the brake instead of an enclosed cable. The hydraulic lifting mechanism has been arranged in a vertical position at the front end of the hood where it is less likely to be damaged in transit over rough floors.

**STEEL DRUM LIFTING HOOK**—The Morse Manufacturing Co., Syracuse, N. Y., has improved its Model 41 drum lifting hook by

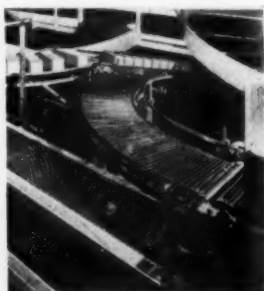


making it lighter and stronger. The unit consists of double steel rods and a malleable steel hook with a 3-in. diameter welded ring. Lifting capacity is 1,000 lbs. Designed primarily for steel drums, the hook also has some use for lifting barrels.

**PACKAGE IMPRINTING MACHINE**—Complete redesign of the Gottscho Cartoncode Imprinting Machine, made by Adolph Gottscho, Inc., Hillside, N. J., has resulted in several new features. The machine will imprint either code dates or supplementary contents information on flat folding cartons, paper container caps, cards, tags, bags, etc. by means of an advance ink

control system. This permits use of fast drying and special inks for various types of package surfaces. The unit will deliver up to 7,200 imprints per hour, even on waxed, resin-coated and other "hard to print" stocks. The machine also has a wider adjustability of length, width and thickness for handling different sized packages. The unit will also handle corrugated cartons. Changes of copy can be made quickly and easily by means of interchangeable rubber type or dies. Requiring only part time attention from an operator, the imprinter can be used in conjunction with existing production lines.

**SELECTIVE DELIVERY CONVEYORS**—Engineered to route products through production, packaging and shipping, Wendway selective delivery conveyor systems are reportedly finding wide application in processing and packaging



ing fields. The system, manufactured by Union Steel Products Co., Albion, Mich., is made up of standard units that are assembled in any combination, giving the utmost flexibility and making the system easy to

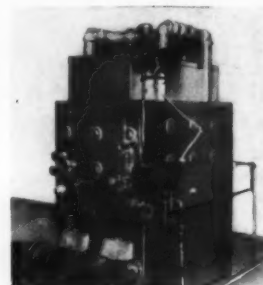
install. Each unit is composed of an endless belt of steel rods, linked on the ends, producing a light, strong, closely-spaced conveyor. It turns corners, can be slanted up or down, arranged as a single lane or in multiple tiers, and operated at high or low speeds. Trouble-free operation, easy maintenance and good sanitation are claimed for these conveyors.

**SANITARY SCRIBE FRAME**—The Pittsburgh-Erie Saw Corporation, Pittsburgh, has recently perfected a new aluminum sanitary scribe frame for use in packinghouses. This frame has a knurled handle with a hand-hold in head of saw for ease in handling. The saw is scientifically balanced and of correct weight. The new frame is sanitary and easy to keep free from rust and corrosion. It embodies a shallow slot for inserting the steel blade, which is held firmly in place by one screw, and allows no place for dirt to accumulate. Dull blades may be quickly removed and sharp blades readily inserted, it is claimed by the manufacturing firm.

**CONCRETE FLOOR CASE HARDENER**—A concrete floor may look and even feel smooth, but in reality the surface presents tiny "hills and valleys" not visible to the eye. These hills are ordinarily ground off by the traffic, exposing the softer, under-surface to grinding or sanding. A product called Flintcrust Liquid, made by the Flexrock Co., Philadelphia, reportedly makes the surface of a concrete floor up to ten times harder.

Flintcrust is flushed over the surface, penetrating and filling the pores in the cement. The coating hardens into a glass-like seal which cannot be re-dissolved and prevents disintegrating materials from penetrating the concrete.

**LOW - PRESSURE, 3 - STEAM BOILER**—A low pressure boiler, constructed to operate on present or old type food processing equipment, can furnish three types of steam. A saturated steam with temperatures as high as 220 degs. in 15 min.; some saturation in steam



with temperatures as high as 280 to 400 degs. in 20 min., and a dry steam with temperatures from 390 to 550 degs. in 35 min. All three types can be furnished at the same time or separately. The boiler is said to guarantee 70 to 90 per cent recovery at all times. It is designed with vertical flues and special baffles to hold the heat. While operating at low pressure, the steam can be furnished at temperatures as high as 550 degs. The unit pictured here is the 1500 Consolidated Process boiler. It is capable of 30 h.p. and is manufactured by the Consolidated Boiler Corp., Boston.



#### POLISHED CAST ALUMINUM SCOOPS

Die cast in one piece from high grade acid resisting alloy aluminum. Available in following scoop sizes:

- 8 1/2" x 2 3/4"—No. 15304X—\$1.10 ea.
- 11 1/2" x 3 3/4"—No. 15305X—1.55 ea.
- 12" x 3 3/8"—No. 15306X—1.95 ea.
- 14 3/4" x 4 1/4"—No. 15307X—2.30 ea.

(F.O.B. CHICAGO)

#### BACON HANGERS—STAINLESS STEEL

18-8 stainless steel, 5/32" frame and 3/16" straight hook, round bars. No. 9591-2X, 8 prongs \$.44 ea. Other sizes available. Can also be furnished in hot dipped tin.

(F.O.B. CHICAGO)

#### MOLDED MEAT BASKET

Steel frame imbedded in film of reinforced plastic, one piece, easily cleaned, wood runners, double wall thickness—25" x 20" x 10/32"—No. 10513X—\$6.95 ea.

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- MAXIMUM TEMPERATURE 1000° FAHRENHEIT 550° CENTIGRADE.

This Control provides the versatility of two independent Temperature Controls in a single instrument having a single thermal element and scale. The temperature setting of either control point can be made easily by turning a knurled knob on the outside of the instrument case. Pull out to set one pointer and push in to set the other.

The Control contains two single pole, double throw switches which may be connected for "Three Wire" Thermostatic Loads or either the normally closed or normally open contacts used for two wire heating or cooling loads in any desired combination.

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MODEL BBZ  
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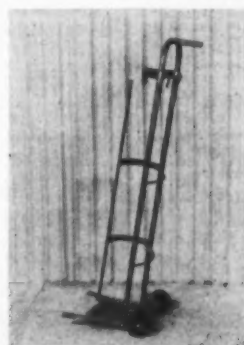


## SAVE MONEY with the NEW PAPER DISPENSING TRUCK

The paper dispensing truck is designed to save both time and labor in lining trucks and railway cars. Will pay for itself in a very short time. Saves on labor costs by using one man instead of the usual two, and with it the car can be lined in half the normal time.

Two sizes available: No. 48 handles paper rolls from 9" to 14" in dia. and from 36" to 48" in width. No. 60HD handles paper up to 15" in dia. and from 48" to 60" in width.

Model #48—\$30.00 F.O.B. Iowa  
Model #60HD—\$37.00 F.O.B. Iowa



Phone HARRISON 7-9062  
Teletype CG 1750-1-2

**E. G. JAMES CO.**

316 S. LaSalle St.  
Chicago 4, Illinois

# August Processed Meat Output Larger Than Both Month and Year Earlier

THERE were larger quantities of all meats and meat food products processed under federal inspection during August 1950 than a month earlier, with the exception of refined rendered pork fat, according to the U. S. De-

partment of Agriculture. The same was true when August output is compared with that of a year earlier, with the exception that there was more cooked pork, fresh finished sausage and oleomargarine containing animal fat prepared a year earlier. Canning operations were also up from the previous month with practically all items showing a gain over July.

The total of 1,242,356,000 lbs. of meat and meat products processed during August was 227,884,000 lbs. over a month earlier and 235,469,000 lbs. larger than August 1949. The January-August cumulative total for 1950 was 894,172,000 lbs. greater than the amount for the same eight-month period a year ago.

There were 3,290,000 lbs. more product canned in slicing and institutional

## MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—AUGUST, 1950, WITH COMPARISONS

	1950*	1949	January-August 1950	1949
Placed in cure—				
Beef	12,174,000	9,813,000	73,907,000	71,501,000
Pork	296,296,000	268,320,000	2,263,891,000	2,176,639,000
Other	6,795,000			
Smoked and/or dried—				
Beef	5,844,000	3,977,000	38,186,000	35,602,000
Pork	216,167,000	180,173,000	1,412,037,000	1,340,481,000
Cooked meat—				
Beef	5,890,000	2,516,000	30,888,000	19,206,000
Pork	41,234,000	50,999,000	373,586,000	389,907,000
Other	306,000			
Sausage—				
Fresh finished	15,534,000	17,135,000	136,270,000	150,825,000
To be dried or semi-dried	13,261,000	11,232,000	82,496,000	77,839,000
Franks, wieners	50,942,000			
Other, smoked or cooked	53,347,000			
Total sausage	133,084,000	124,617,000	876,232,000	882,029,000
Leaf, head cheese, chili, jellyed products	18,278,000	16,000,000	120,589,000	116,113,000
Steaks, chops, roasts	78,028,000			
Bouillon cubes, extract	454,000			
Sliced bacon	74,937,000	69,231,000	505,428,000	473,326,000
Sliced, other	2,270,000			
Hamburger	9,966,000			
Miscellaneous meat product	2,784,000			
Lard, rendered	138,638,000	120,304,000	1,208,629,000	1,114,999,000
Lard, refined	128,390,000	89,675,000	897,530,000	940,271,000
Oleo stock	10,836,000	8,571,000	65,804,000	61,820,000
Edible tallow	7,621,000	6,042,000	47,874,000	55,801,000
Rendered pork fat—				
Rendered	9,116,000	7,953,000	72,162,000	65,001,000
Refined	5,408,000	3,980,000	39,837,000	38,574,000
Compound containing animal fat	36,339,000	26,435,000	190,508,000	137,798,000
Oleomargarine containing animal fat	2,402,000	3,180,000	15,103,000	18,321,000
Total†	1,242,356,000	1,006,887,000	8,929,787,000	8,035,615,000

\*Totals for August 5, 1950, through September 2, 1950

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

## CUTTING MARGINS AGAIN POORER THIS WEEK FOR ALL HOGS

(Chicago costs and credits, first three days of week.)

The value of pork products from light and medium hogs dropped, but the pork from heavy hogs remained steady this week. Although hog costs were lower, they were not low enough to offset the drops in pork values. The only remaining plus margin was for light weights.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fn.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fn.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fn.
Skinned hams	12.5	40.8	\$ 5.10	\$ 7.38	12.5	41.2	\$ 5.15	\$ 7.29	12.9	43.7	\$ 5.63	\$ 7.91		
Picnics	5.6	27.5	1.54	2.23	5.4	27.3	1.47	2.10	5.3	27.4	1.44	2.03		
Boston butts	4.2	37.0	1.55	2.26	4.1	36.3	1.49	2.11	4.1	36.1	1.47	2.06		
Loins (blade in)	10.1	39.5	3.99	5.77	9.8	39.5	3.87	5.49	9.7	37.4	3.63	5.01		
Lean cuts			\$12.18	\$17.04			\$11.98	\$16.99			\$12.17	\$17.01		
Bellies, S. P.	11.0	35.0	3.84	5.57	9.5	35.0	3.33	4.73	3.9	33.3	1.30	1.83		
Bellies, D. S.					2.1	26.8	.56	.80	8.5	26.8	2.27	3.21		
Fat backs	3.2	24.0	.77	1.13	2.2	12.2	.30	.43	4.5	14.2	.64	.90		
Plates and jowls	2.9	17.6	.51	.74	3.0	17.6	.53	.74	3.4	17.6	.60	.85		
Raw leaf	2.2	10.8	.24	.35	2.2	10.8	.24	.33	2.2	10.8	.24	.34		
P. S. lard, rend. wt.	13.7	11.7	1.60	2.33	12.2	11.7	1.43	2.02	10.1	11.7	1.18	1.69		
Fat cuts & lard			\$ 6.19	\$ 8.99			\$ 6.48	\$ 9.17			\$ 6.23	\$ 8.82		
Spacelibs	1.6	37.4	.86	1.26	1.6	36.8	.80	1.11	1.6	36.8	.82	1.13		
Regular trimmings	3.2	24.0	.77	1.13	2.9	24.0	.71	1.01	2.9	24.0	.68	.90		
Feet, tails, etc.	2.0	10.5	.21	.30	2.0	10.5	.21	.29	2.0	10.5	.21	.29		
Offal & misc.			1.00	1.45			1.00	1.42			1.00	1.43		
Total yield & value 60.0			\$20.95	\$30.37	70.5		\$20.87	\$29.60	71.0		\$20.61	\$28.98		
Cost of hogs			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield		
Condemnation loss			.10	.10			.10	.10			.10	.10		
Handling and overhead			1.03	1.03			.90	.90			.81	.81		
TOTAL COST PER CWT.			\$20.82	\$29.88			\$20.89	\$29.63			\$20.87	\$29.29		
TOTAL VALUE			20.95	30.37			20.87	29.60			20.61	28.98		
Cutting margin			+.13	+.49			-.02	-.03			-.26	-.31		
Margin last week			+ 1.00	+ 2.58			+ .31	+ .36			-.33	-.47		

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN AUGUST, 1950

	Pounds of finished product	
	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	21,276,000	15,328,000
Canned hams	9,533,000	565,000
Cornd beef hash	431,000	7,215,000
Chili con carne	802,000	12,392,000
Viennas	84,000	7,017,000
Franks, wieners		
in brine	35,000	2,047,000
Deviled ham		700,000
Other potted or deviled meat food products	6,000	4,784,000
Tunnies	60,000	3,367,000
Sliced dried beef	80,000	519,000
Liver product		224,000
Meat stew (all product)	50,000	4,923,000
Spaghetti meat products	290,000	6,431,000
Tongue (other than pickled)	200,000	255,000
Vinegar pickled		
Bulk sausage	905,000	2,283,000
Hamburger, roasted or cured beef, meat & gravy	93,000	3,426,000
Sausage in oil	146,000	14,921,000
Tripe	329,000	280,000
Brains	3,000	559,000
Bacon	51,000	373,000
All other meat with meat and/or meat by-products—		
20% or more	314,000	5,180,000
Less than 20%	107,000	15,087,000
Total*	34,823,000	109,299,000

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

sized containers in August than during July, while the 109,299,000 lbs. placed in under 3 lb. containers during August was 41,639,000 lbs. greater than the comparable figure for July.

August sausage production was up 28,049,000 lbs. from July, and although the current production figure was 8,467,000 lbs. above that of August 1949, the 1950 cumulative total remained 5,794,000 lbs. lower than a year earlier due to lower 1950 output during the first part of the year.

Bacon slicing operations totaling 74,937,000 lbs. in August 1950 were 14,407,000 lbs. ahead of last month's output and 5,706,000 lbs. larger than that of a year earlier. The eight-month cumulative total for 1950 was 32,102,000 lbs. greater than the total for 1949.

## Large Hog Slaughter Holds Meat Output Above Last Year's Production

MEAT production under federal inspection during the week ended September 30 totaled 330,000,000 lbs., the United States Department of Agriculture estimated this week. A further seasonal increase in hog slaughter offset decreases in cattle and sheep

head, was 1 per cent below 294,000 reported for the preceding week, but was 9 per cent more than the 266,000 kill of the same week in 1949. Beef production was estimated at 153,000,000 lbs., compared with 158,000,000 a week earlier and 135,000,000 in the

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION\*

Week ended September 30, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and		Total meat Prod. mil. lb.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Sept. 30, 1950.....	290	153.4	124	16.9	1126	148.6	250	10.8	329.7
Sept. 23, 1950.....	294	157.9	118	16.4	1066	142.8	263	11.3	328.4
Oct. 1, 1949.....	266	135.1	133	17.8	1000	132.0	262	11.2	296.1

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 mil. lbs.	Total mil. lbs.
Sept. 30, 1950.....	970	529	250	136	232	132	03	43	13.6	35.5
Sept. 23, 1950.....	977	537	242	130	233	134	06	43	13.2	32.7
Oct. 1, 1950.....	959	508	245	134	231	132	92	43	13.5	31.2

\*1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

slaughter, thus holding production slightly above 328,000,000 lbs. reported for the preceding week. Increases in both cattle and hog slaughter over last year brought production to 11 per cent above 296,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter, totaling 290,000

corresponding week a year earlier.

Calf slaughter was 124,000 head, compared with 118,000 for the previous week and 133,000 in the week a year earlier. Output of inspected veal in the three weeks under comparison was 16,900,000, 16,400,000 and 17,800,000 lbs., respectively.

Hog slaughter of 1,126,000 head was 6 per cent above 1,066,000 reported for the preceding week and 13 per cent over the 1,000,000 kill of the same week in 1949. Production of pork was estimated at 149,000,000 lbs., compared with 143,000,000 for the preceding week and 132,000,000 in the same week last year. Lard production was 35,500,000 lbs., compared with 32,700,000 in the previous week and 31,200,000 processed in the corresponding period a year earlier.

Sheep and lamb slaughter of 250,000 head compared with 263,000 head in the preceding week and 262,000 in the week last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,800,000, 11,300,000 and 11,200,000 lbs., respectively.

### U. K. BACON PURCHASES LAG

Purchases of Canadian bacon for shipment to the United Kingdom totaled only 15,500,000 lbs. at the end of August, leaving 44,500,000 lbs. to be procured during the last four months of the year to complete the 1950 contract. Although Canadian hog marketings this year to the end of August were up 21.5 per cent from a year earlier, the domestic consumption during the same period was 20.5 per cent higher than last year. Canadian officials expect an even bigger boost in marketings during the last four months of this year compared with 1949, which will permit the purchase of the amount of bacon needed for this year's contract.

## ADD SALES-APPEAL with ROSY RED

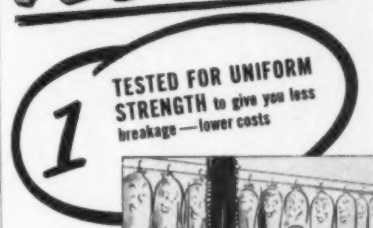


Practical in the preparation of meats and other canned foods because **SUNSHINE** fire-roasting (the original Spanish process) removes the skins. There's no easier, more economical way to add flavor and eye-appeal.

**POMONA PRODUCTS COMPANY**  
Griffin, Georgia

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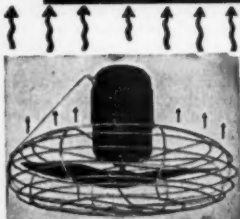
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When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and disperses odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling.

Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletins No. 236 and No. 242.

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River Grove, Ill.



## MEAT and SUPPLIES PRICES

CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.c.l. prices)

Native steers—	per lb.	Oct. 4, 1950
Choice, 600/800	47 1/2	@ 48
Good, 500/700	47	
Good, 700/800	46	@ 46 1/2
Commercial 500/700	46	
Commercial		
cows, 500/800	37 1/2	@ 38 1/2
Can. & Cut. cows,		
north, 350/up	35 1/2	@ 35 1/2
Bologna bulls, 600/up	40 1/2	@ 40 1/2

#### STEER BEEF CUTS

600/800 lb. Carcasses  
(L.c.l. prices)

Choice:		
Hinds & ribs	54	@ 60
Hindquarters	53	@ 55
Rounds	52	@ 54
Loins, trimmed	75	@ 78
Loins & ribs (sets)	60	@ 72
Forequarters	42	@ 44
Backs	45	@ 47
Chucks, square cut	44	@ 48
Ribs	58	@ 62
Briskets	38	@ 40
Navel	24	@ 28

Good:		
Hinds & ribs	53	@ 57
Hindquarters	51	@ 54
Rounds	52	@ 54
Loins, trimmed	67	@ 70
Loins & ribs (sets)	63	@ 65
Forequarters	41	@ 43
Backs	44	@ 46
Chucks, square cut	44	@ 48
Ribs	53	@ 56
Briskets	38	@ 40
Navel	24	@ 28
Plates	28	@ 29
Hind shanks	22	@ 24
Fore shanks	29	@ 32
Bull tenderloins, 5/up	99	@ 1.01
Cow tenderloins, 5/up	90	@ 1.01

#### BEEF PRODUCTS

Tongues, No. 1, 3/up	32	@ 37 1/2
fresh or frozen		
Tongues, No. 2, 3/up	26	@ 29
fresh or frozen		
Brains	7	@ 7 1/2
Hearts	34	@ 34 1/2
Livers, selected	57	@ 59
Livers, regular	37	@ 39
Tripe, scalded	13	@ 13
Tripe, cooked	17	@ 18
Kidneys	13	@ 14
Lips, scalded	18	@ 21 1/2
Lips, unscalded	10 1/2	@ 11
Longes	10 1/2	@ 11
Melts	9	@ 9
Udders		

#### BEEF HAM SETS

Knuckles, 8 lbs. up,		
boneless	56 1/2	
Insides, 12 lbs. up	56 1/2	
Outsides, 8 lbs. up	54	

#### FANCY MEATS

Beef tongues, corned	40	@ 42
Veal breads, under 6 oz.	74	@ 76
6 to 12 oz.	70	@ 72
12 oz. up	65	@ 67
Calf tongues	24	@ 26
Lamb fries	82	@ 84
Ox tails, under 1/2 lb.	16	@ 18
Ox 1/2 lb.		

#### WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.,		
wrapped	50	@ 54 1/2
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	52	@ 57 1/2
Hams, skinned, 16/18 lbs.,		
wrapped	50	@ 52
Hams, skinned, 16/18 lbs.,		
ready-to-eat, wrapped	52	@ 56
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,		
wrapped	47	@ 50
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,		
wrapped	46	@ 47
Bacon, No. 1 sliced, 1-lb.,		
open-faced layers	52	@ 59 1/2

#### CALF & VEAL—HIDE OFF

Carcass		
(L.c.l. prices)		
Choice, 80/150	49	@ 52
Choice, under 200 lbs.		
Good, 80/150	47	@ 50
Good, under 200 lbs.	43	@ 45
Commercial, 80/150	41	@ 47
Commercial, under 200 lbs.	42	@ 44
Utility, all weights	38	@ 42

### CARCASS SPRING LAMBS

(L.c.l. prices)

Choice, 30/50	50	@ 52
Good, 30/50	49	@ 51
Commercial, all weights	45	@ 48

#### CARCASS MUTTON

(L.c.l. prices)

Good, 70/down	29	@ 30
Commercial, 70/down	28	@ 29
Utility, 70/down	27	@ 28

#### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.,	41	@ 42 1/2
Pork loins, regular		
under 12 lbs.	38 1/2	@ 38 1/2
Pork loins, boneless		
under 16 lbs.	32 1/2	@ 32 1/2
Shoulders, skinned, bone in,		
under 16 lbs.	28	@ 28
Picnics, 4/6 lbs.	28	@ 28
Picnics, 6/8 lbs.	28	@ 28
Boston butts, 4/8	36 1/2	@ 37
Boneless butts, c.l., 2/4	51	@ 52
Tenderloins	83	@ 85
Neck bones	13 1/2	@ 13 1/2
Livers	25 1/2	@ 25 1/2
Kidneys	17	@ 17 1/2
Brains, 10 lb. pails	17 1/2	@ 17 1/2
Ears	10	@ 10
Snouts	17	@ 17 1/2
Feet, front	7 1/2	@ 7 1/2

#### SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

Pork trim., reg.	22	@ 22
Pork trim., guar.		
50% lean	22 1/2	@ 23
Pork trim., spec.		
85% lean	41	@ 41
Pork trim., ex. 95% lean	43	@ 43
Pork cheek meat, trind.	41	@ 41
Pork tongues, c.l., bone in	27	@ 27
Bull meat, boneless	40	@ 40
Bon's cow meat, f.c., C.C. 46 1/2	47	@ 47
Cow chucks, boneless	48	@ 48 1/2
Beef trimmings, 85-90%	44	@ 44
Beef head meat	40	@ 40
Beef cheek meat, trind.	40	@ 40
Shank meat	50	@ 50
Veal trimmings, bon's	47 1/2	@ 48

#### SAUSAGE CASINGS

(P. O. R. Chicago)

(L.c.l. prices quoted to manufacturer of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 in.	1.60	@ 1.70
Domestic rounds, over 1 1/2 in., 140 pack	.05	@ 1.10
Export rounds, wide, over 1 1/2 in.	1.60	@ 1.70
Export rounds, medium, 1 1/2 to 1 3/4	1.00	@ 1.05
Export rounds, narrow, 1 in. under	1.00	@ 1.25
No. 1 weasands, 24 in. up	14	@ 14
No. 1 weasands, 22 in. up	5	@ 5
No. 2 weasands	5	@ 7 1/2
Middles, sewing, 1 1/2 in.	1.00	@ 1.20
Middles, select, wide, 2 1/2 in.	1.40	@ 1.60
Middles, select, extra, 2 1/2 in.	1.80	@ 2.00
Middles, select, extra, 2 1/2 in. & up	2.30	@ 2.70
Beef hungs, export No. 1	38	@ 40
Beef hungs, domestic	25	@ 28
Dried or salted bladders, per piece:		
12-15 in. wide, flat	24	@ 27
10-12 in. wide, flat	14	@ 17
8-10 in. wide, flat	5	@ 7

Pork casings:		
Extra narrow, 20 mm. & in.	3.75	@ 3.95
Narrow, mediums, 20@32 mm.	3.75	@ 3.85
Medium, 32@35 mm.	3.00	@ 3.15
Sec. medium, 35@38 mm.	2.50	@ 2.50
Wide, 38@43 mm.	2.20	@ 2.25
Export hungs, 34 in. cut	29	@ 32
Large prime hungs, 34 in. cut	17	@ 21
Medium prime hungs, 34 in. cut	10	@ 17
Small prime hungs	9	@ 10
Middles, per set, cap off	50	@ 79

#### DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog hungs	96	@ 99
Thuringer	56	@ 58
Farmer	83	@ 84
Holsteiner	83	@ 84
B. C. Salami	90	@ 96
B. C. Salami, new con.	58	@ 58
Genoa style salami, ch.	96	@ 97
Pepperoni	80	@ 80
Mortadella, new condition	77	@ 80
Italian style hams	77	@ 80
Cappicola (cooked)	75	@ 78



## DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog casings..54	@57
Pork sausage, bulk .....	40
Frankfurters, sheep cas..54	@58½
Frankfurters, hog casings..56½	@57
Frankfurters, skinless .....	@52½
Bologna .....	46
Bologna, artificial casing..46	@49
Smoked liver, hog bungs..47	@49
New Eng. lunch, specialty..65	@68
Mixed luncheon spec., ch..52	@58
Tongue and blood .....	42
Blood sausage .....	34½
Souse .....	35
Polish sausage, fresh .....	56
Polish sausage, smoked...45	@58

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	33	37
Reafted .....	34	38
Chili powder .....	37	37
Chili pepper .....	36@39	37
Cloves, Zanzibar ..	41	43
Ginger, Jam., wash ..	84	84
Ginger, African ..	65	67
Coriander .....	..	..
Mace, fcy. Banda ..	1.95	1.95
East India .....	1.85	1.85
West India .....	30	30
Mustard, flour, fcy. ..	26	26
No. 1 .....	..	..
West India .....	68	68
Nutmeg .....	48@64	48@64
Paprika, Spanish ..	72	72
Pepper, Cayenne .....	62	62
Red, No. 1 .....	2.20	4.02
Pepper, Packers .....	9.00	5.76
Pepper, white .....	2.20	2.40
Pepper, black .....	2.20	2.40
Black Lampung .....	2.20	2.40

## SEEDS AND HERBS

(L.C.L. prices)

	Whole	Ground
Caraway seed .....	24	26
Comino seed .....	26	32
Mustard seed, fcy. ....	21	..
Yel. American .....	17	..
Marjoram, Italian .....	27	32
Oregano .....	37	42
Coriander, Morocco ..	61	67
Natural No. 1 .....	..	..
Marjoram, French .....	1.46	1.58
Sage Dalmation .....	..	..
No. 1 .....	..	..

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago..\$ 9.30	
Salt, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals .....	14.40
Medium crystals .....	15.40
Pure rfd., gran. nitrate of soda, 6.25	
Pure rfd., powdered nitrate of soda .....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated .....	\$21.40
Medium .....	27.80
Rock, bulk, 40 ton cars, delivered Chicago .....	11.40
Sugar, 96 basis, f.o.b. New Orleans .....	6.25
Refined standard cane gran., basis .....	8.25
Refined standard beet gran., basis .....	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% .....	8.45
Dextrose, per cwt. ....	7.40
in paper bags, Chicago.....	..

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 3	San Francisco October 3	No. Portland September 29
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
500-600 lbs. ....	\$47.00@48.00	\$48.00@49.00	\$52.00@53.00
600-700 lbs. ....	46.00@47.00	47.00@48.00	50.00@52.00
Commercial:			
350-600 lbs. ....	45.00@46.00	48.00@49.00	48.00@51.00
Utility:			
350-600 lbs. ....	41.00@43.00	44.00@46.00	43.00@46.00
<b>COW:</b>			
Commercial, all wts. ....	38.00@39.00	43.00@45.00	41.00@44.00
Cutter, all wts. ....	36.00@37.00	39.00@41.00	37.00@38.00
<b>FRESH CALF:</b>			
Good:			
200 lbs. down .....	49.00@51.00	48.00@50.00	48.00@50.00
Commercial:			
200 lbs. down .....	46.00@48.00	42.00@44.00	42.00@44.00
<b>SPRING LAMB (Carcass):</b>			
Choice:			
40-50 lbs. ....	51.00@52.00	50.00@52.00	51.00@52.00
50-60 lbs. ....	50.00@51.00	48.00@50.00	50.00@51.00
Good:			
40-50 lbs. ....	49.00@50.00	48.00@52.00	51.00@52.00
50-60 lbs. ....	48.00@49.00	46.00@48.00	50.00@51.00
Commercial, all wts. ....	46.00@48.00	46.00@49.00	45.00@48.00
Utility, all wts. ....	..	40.00@46.00	42.00@43.00
<b>MUTTON (WE):</b>			
Good, 70 lbs. dn. ....	29.00@31.00	30.00@32.00	28.00@30.00
Commercial, 70 lbs. ....	29.00@31.00	27.00@30.00	25.00@27.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
80-120 lbs. ....	36.00@38.00	38.00@39.00	35.00@36.00
120-160 lbs. ....	36.00@38.00	36.00@38.00	35.00@36.00
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs. ....	49.00@52.00	56.00@60.00	55.00@58.00
10-12 lbs. ....	49.00@52.00	54.00@56.00	55.00@58.00
12-16 lbs. ....	48.00@51.00	52.00@54.00	52.00@54.00
<b>PICNICS:</b>			
4-8 lbs. ....	..	38.00@42.00	..
<b>PORK CUTS NO. 1:</b>			
HAM, Skinned (Smoked)			
12-16 lbs. ....	50.00@54.00	54.00@56.00	59.00@60.00
16-20 lbs. ....	50.00@54.00	50.00@54.00	58.00@60.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs. ....	48.00@56.00	54.00@56.00	52.00@55.00
8-10 lbs. ....	46.00@52.00	50.00@54.00	50.00@52.00
10-12 lbs. ....	46.00@52.00	..	50.00@52.00
<b>LARD, Refined:</b>			
Threes .....	16.50@18.00	..	21.00@21.50
50 lb. cartons & cans ..	17.00@18.50	20.00@21.00	..
1 lb. cartons .....	17.50@19.00	22.00@22.50	21.50@22.00

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For 30 Years the Largest Independent Distributors of  
QUALITY AMERICAN HOG CASINGS

in Great Britain

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## Standard STAINLESS STEEL SPIRAL CHUTES

Move Meat Cuts ... Fast ... at Low Cost

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COMPANY

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Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

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CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

# KOCH INSULATED STEEL Smokehouse Doors

MADE TO YOUR ORDER



**for Finer Products  
at Lower Costs**  
Custom made for smokehouses  
using either trucks or tracking.

- Welded Steel Construction
- Aircell Asbestos Insulation
- Heavy Ball-Bearing Hinges
- 3-Point Sure-Tight Latches

Maintain more uniform smokehouse temperature at lower cost. Doors are shipped already mounted in heavy steel frames, ready to place in masonry opening.

Insulation keeps workroom more comfortable, too.

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Write for price, giving size of masonry opening. If using overhead track, state distance from floor to top of rail.



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Capacity 6 lbs.

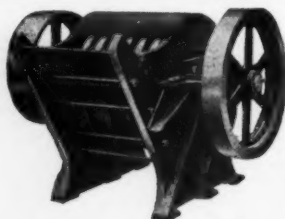
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## BONE CRUSHER

This single roll crusher successfully meets the demand for a crusher of light weight but capable of handling largest size bones and pressed cakes. Adjustable crusher plate permits fine or coarse

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Our 20th Year of Uninterrupted Service

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F.O.B. CHICAGO OR

##### CHICAGO BASIS

THURSDAY, OCTOBER 5, 1950

#### REGULAR HAMS

Fresh or Frozen S.P.

8-10	39 1/4 n	39 1/4 n
10-12	39 1/4 n	39 1/4 n
12-14	37	37 n
14-16	38 n	38 n

#### BOILING HAMS

Fresh or Frozen S.P.

16-18	40 1/4 n	40 1/4 n
18-20	41 1/4 n	41 1/4 n
20-22	41 1/4 n	41 1/4 n

#### SKINNED HAMS

Fresh or F.F.A. S.P.

10-12	41 1/4 n	41 1/4 n
12-14	39 1/4 n	39 1/4 n
14-16	40 1/4 n	40 1/4 n
16-18	43 1/4 n	43 1/4 n
18-20	43 1/4 n	43 1/4 n
20-22	43 1/4 n	43 1/4 n
22-24	43 1/4 n	43 1/4 n
24-26	43 1/4 n	43 1/4 n
26-28	40 1/4 n	40 1/4 n
28-up, No. 2's	38 1/4 n	38 1/4 n

#### OTHER D. S. MEATS

Fresh or Frozen Cured

Regular plates 17 n	17 n
Clear plates 13 n	13 n
Square joints 24	22 1/2 n
Jowl butts 19 1/4 n	21
S. P. joints 21	21

#### PICNICS

Fresh or F.F.A. S.P.

4-6	26 1/4	26 1/4 n
4-8 range	26	26 n
6-8	26	26 n
8-10	26	26 n
10-12	26	26 n
12-14	26	26 n
8-up, No. 2's	26	26 n

#### BELLIES

Fresh or Frozen

6-8	34 1/4	36 n
8-10	34	35 1/4 n
10-12	33 1/4	35 n
12-14	33 1/4	35 n
14-16	33	34 1/4 n
16-18	32 1/4	33 1/4 n
18-20	31 1/4	32 1/4 n

#### GR. AM. BEL.

Cured

18-20	30 n	27 1/2 n
20-25	29 1/4	27 1/2 n
25-30	25	25 1/4 n
30-35	23 1/4	24
35-40	22 1/4	22
40-50	20 1/4	21 1/2 n

#### FAT BACKS

Green or Frozen Cured

6-8	11 n	11 1/4 n
8-10	11 1/4 n	12 1/4 n
10-12	13 1/4 n	14
12-14	14 1/4 n	15
14-16	15 1/4 n	16
16-18	16	16
18-20	16	16 1/4 n
20-25	16	16 1/4 n

### LARD FUTURES PRICES

MONDAY, OCTOBER 2, 1950

	Open	High	Low	Close
Oct. 12.45	12.65	12.40	12.65	
Nov. 12.62 1/2	12.85	12.60	12.85	
Dec. 13.25	13.50	13.22 1/2	13.50a	
Jan. 13.32 1/2	13.50	13.20	13.50a	
Mar. 13.35	13.60	13.35	13.60	

Sales: 7,280,000 lbs.  
Open interest at close Fri., Sept. 20th: Oct. 335, Nov. 376, Dec. 653, Jan. 241, Mar. 69; at close Sat., Sept. 30th: Oct. 335, Nov. 379, Dec. 670, Jan. 239 and Mar. 69 lots.

TUESDAY, OCTOBER 3, 1950

Oct. 12.70	12.80	12.50	12.65
Nov. 12.92 1/2	13.00	12.65	12.82 1/2
Dec. 13.60	13.82 1/2	13.25	13.55
Jan. 13.62 1/2	13.62 1/2	13.25	13.50b
Mar. 13.70	13.70	13.45	13.55b

Sales: 7,360,000 lbs.  
Open interest at close Mon., Oct. 2nd: Oct. 329, Nov. 377, Dec. 659, Jan. 243 and Mar. 67 lots.

WEDNESDAY, OCTOBER 4, 1949

Oct. 12.35	12.52	12.32	12.42b
Nov. 12.60	12.72	12.52	12.62b
Dec. 13.30	13.50	13.27	13.40b
Jan. 13.30	13.42 1/2	13.25	13.42b
Mar. 13.45	13.65	13.45	13.60

Sales: 9,080,000 lbs.  
Open interest at close Tues., Oct. 3rd: Oct. 328, Nov. 385, Dec. 687, Jan. 251 and Mar. 61 lots.

THURSDAY, OCTOBER 5, 1950

Oct. 12.30	12.45	12.30	12.45a
Nov. 12.60	12.70	12.52 1/2	12.65a
Dec. 13.45	13.62 1/2	13.42 1/2	13.62 1/2
Jan. 13.50	13.60	13.47 1/2	13.60a
Mar. 13.65	13.75	13.62 1/2	13.65b

Sales: 9,800,000 lbs.  
Open interest, at close Wed., Oct. 4th: Oct. 259, Nov. 411, Dec. 688, Jan. 256 and Mar. 67 lots.

FRIDAY, OCTOBER 6, 1950

Oct. 12.45	12.75	12.45	12.72 1/2
Nov. 12.65	12.95	12.65	12.90b
Dec. 13.70	13.92	13.65	13.82 1/2
Jan. 13.67 1/2	13.95	13.62 1/2	13.85
Mar. 13.87 1/2	14.10	13.87 1/2	14.05

Sales: About: 13,300,000 lbs.  
Open interest at close Thurs., Oct. 5th: Oct. 194, Nov. 435, Dec. 678, Jan. 264 and Mar. 70 lots.

### CANADIAN COLD STORAGE STOCKS

Canadian storage stocks

	Sept. 1 <sup>st</sup> 1950	Aug. 1 1950	Sept. 1 1950
Beef	4,876,000	5,328,000	9,286,000
Veal	2,813,000	3,123,000	4,485,000
Pork	11,396,000	21,644,000	7,384,000
Mutton & Lamb	456,000	428,000	671,000

\*Preliminary

### SOUTHERN KILL

August 1950 livestock slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

	Aug. 1950	Aug. 1949
Cattle*	50,936	38,626
Calves	31,507	22,815
Hogs	108,423	70,837
Sheep	172	172
Goats	127	73

\*Includes calves at a few points.

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.00
Kettle rend, tierces, f.o.b. Chicago	16.75
Leaf, kettle rend., tierces, f.o.b. Chicago	16.75
Lard flakes	17.00
Neutral, tierces, f.o.b. Chicago	17.00
Standard Shortening "N. & S."	23.00
Hydrogenated Shortening "N. & S."	24.75

\*Delivered.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
Sept. 29	12.87 1/4 n	11.75 n	11.25a
Sept. 30	12.75 n	11.57 1/2 n	11.37 1/2 n
Oct. 2	12.87 1/4 n	11.75 n	11.25a
Oct. 3	12.87 1/4 n	11.62 1/2 n	11.12 1/2 n
Oct. 4	12.75 n	11.62 1/2 n	11.12 1/2 n
Oct. 5	12.75 n	11.62 1/2 n	11.12 1/2 n
Oct. 6	13.00 n	12.00 n	11.50a

## MARKET PRICES NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)  
Oct. 4, 1950  
per lb.  
City

Choice, 800 lbs./down.....	48	65 1/4
Good, 800 lbs./down.....	46 1/4	64
Commercial		
800 lbs./down.....	42 1/4	64 1/4
Canner & cutter.....	37	64 1/4
Bologna bulls.....	45	64 1/4

### BEEF CUTS (L.c.l. prices)

Choice:		
Hinds & ribs.....	54	62 30
Rounds, N.Y. flank off.....	54 1/2	62 56
Hips, full.....	59	62 61
Top sirloins.....	64	62 66
Short loins, untrimmed.....	64	62 68
Chucks, non-kosher.....	48	62 49
Ribs, 30/40 lbs.....	60	62 65
Briskets.....	37	62 39
Flanks.....	22	62 24
Good:		
Hinds & ribs.....	53	62 58
Rounds, N.Y. flank off.....	54	62 55
Hips, full.....	55	62 59
Top sirloins.....	62	62 64
Short loins, untrimmed.....	62	62 65
Chucks, non-kosher.....	47	62 48
Ribs, 30/40 lbs.....	58	62 62
Briskets.....	37	62 39
Flanks.....	22	62 24

### FRESH PORK CUTS (L.c.l. prices)

Hams, regular, 14/down.....	40 1/2	62 1 1/2
Hams, skinned, 14/down.....	42	62 1 1/2
Picnics, 4/8 lbs.....	29	
Bellies, sq. cut, seedless.....	30 1/2	62 37 1/2
8/12 lbs.....	30 1/2	62 43
Pork loins, 12/down.....	39 1/2	62 43
Boston butts, 4/8 lbs.....	38	62 42
Spareribs, 3/down.....	39	62 41
Pork trim., regular.....	23	
Pork trim., ex. lean, 95%.....	44	
Hams, regular, 14/down.....	43	62 44
Hams, skinned, 14/down.....	43	62 46
Shoulders, N.Y. 12/down.....	40	62 42
Picnics, 4/8 lbs.....	32	62 35
Pork loins, 12/down.....	46	62 48
Boston butts, 4/8 lbs.....	44	62 48
Spareribs, 3/down.....	44	62 48
Pork trim., regular.....	27	62 30

### FANCY MEATS

Veal breads, under 6 oz.....	72
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers, selected.....	70 1/2 80
Beef livers, selected, kosher.....	70 1/2 85
Lamb fries.....	55
Oxtails, over 1/2 lb.....	35

### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, OCTOBER 3, 1950

All quotations in dollars per cwt.

#### BEEF:

##### STEER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	48.50-50.25
700-800 lbs.....	48.75-49.50
Good:	
350-500 lbs.....	None
500-600 lbs.....	48.50-49.50
600-700 lbs.....	48.00-49.00
700-800 lbs.....	47.25-48.50

##### Commercial:

350-600 lbs.....	42.50-45.50
600-700 lbs.....	42.50-45.50

##### Utility:

350-600 lbs.....	None
------------------	------

##### COW:

Commercial, all wts.....	38.50-41.75
Utility, all wts.....	38.50-40.75
Cutter, all wts.....	None
Canner, all wts.....	None

##### VEAL—SKIN OFF:

Choice:	
80-110 lbs.....	52.00-55.00
110-150 lbs.....	52.00-55.00
Good:	
50-80 lbs.....	None
80-110 lbs.....	50.00-52.00
110-150 lbs.....	50.00-52.00

##### Commercial:

50-80 lbs.....	None
80-110 lbs.....	44.00-49.00
110-150 lbs.....	44.00-45.00
Utility, all wts.....	None

### DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
160 to 186 lbs.....	31 1/2 62 1/2
187 to 193 lbs.....	31 1/2 62 1/2
194 to 171 lbs.....	31 1/2 62 1/2
172 to 188 lbs.....	31 1/2 62 1/2

### LAMBS

(L.c.l. prices)

Choice lambs.....	48	62 58
Good lambs.....	47	62 58
Legs, gd. & ch.....	65	62 68
Hindsaddles, gd. & ch.....	62	62 68
Loins, gd. & ch.....	65	62 72

### MUTTON

(L.c.l. prices)

Good, under 70 lbs.....	27	62 29
Comm., under 70 lbs.....	26	62 27
Utility, under 70 lbs.....	22	62 23

### VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass.....	52	62 54
Good carcass.....	49	62 54
Commercial carcass.....	43	62 47
Utility.....		

### BUTCHERS' FAT

(L.c.l. prices)

Shop fat.....	5
Breast fat.....	6 1/4
Edible suet.....	7 1/4
Inedible suet.....	7 1/4

### LIVESTOCK SUPPLY SOURCES

Percentages of livestock  
slaughtered during August,  
1950, bought at stockyards  
and direct were as follows:

	Aug. 1950	July 1950	Aug. 1949
	Per- cent	Per- cent	Per- cent
Cattle—			
Stockyards.....	75.2	75.6	77.5
Other.....	24.8	24.4	22.5
Calves—			
Stockyards.....	57.1	55.9	61.4
Other.....	42.9	44.1	38.6
Hogs—			
Stockyards.....	46.5	41.7	39.8
Other.....	53.5	58.3	60.2
Sheep and lambs—			
Stockyards.....	57.4	59.0	62.4
Other.....	42.6	41.0	37.6

HOW MUCH ARE YOU  
PAYING  
FOR

Beef  
Bags?

ONE OF THE

LARGEST PACKERS\*  
SWITCHES TO  
*Kennedy*  
for NEARLY 20% SAVING!

Every penny pared from packaging-shipping costs is mighty important these days. That's why *Kennedy* Beef Bags are becoming so widely used throughout the meat packing industry.

Made of waxed Kraft paper, *Kennedy* front quarter and hind quarter bags are easy to apply and give ample protection during shipment. Covered with stockinettes, they fit snugly and resist tearing and abrasion. Best of all, they are much lower in cost... as evidenced by the experience of one of the largest packers \*(name on request) who switched to *Kennedy* Bags for as much as 20% savings! You, too, can benefit from these lower costs. Ask us to show you proof.

SAMPLES ON REQUEST... ORDER TODAY

KENNEDY CAR LINER & BAG CO., Inc.

SHELBYVILLE, INDIANA

NEW YORK - CHICAGO - DETROIT - CLEVELAND - ATLANTA  
LOS ANGELES - PHILADELPHIA - BUFFALO



# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Thursday, October 5, 1950

The market for tallowes and greases tended to be a very dull affair this week with prices steady at previously established levels. Offerings have been light, with many producers still well sold up. Only a few spotty trades have been reported. Soapers have been only semi-active but there has been definite interest in materials as evidenced by the fact that all offerings at steady prices have been readily absorbed.

Soapers have been credited with buying some rendered pork fat and lard to satisfy their requirements, with choice white grease slow in coming out in sufficient volume.

Export inquiry and business continued at a slow rate with dealers and specialty houses also on the quiet side. Further reductions in prices were anticipated in some circles, particularly on greases. The increased slaughter of hogs and even larger runs in prospect in the immediate future is being reflected in the declining lard prices.

At midweek no changes of consequence were made and the few tanks of materials offered moved at steady prices. Dealer-exporters provided little interest and small premiums were called obtainable on extra fancy tallow for light export inquiry. On Thursday afternoon, soaper buying interest was withdrawn. This, although thin, has been the principal interest in the market during the week.

**TALLOWES:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 12½¢, fancy, 21¢; choice, 11½¢; prime, 11½¢; special, 10½¢; No. 1, 9½¢; No. 3, 8½¢, and No. 2, 7½¢.

**GREASES:** Thursday's quotations were: Choice white grease, 11½¢@11½¢; A-white, 10½¢; B-white, 10½¢; yellow, 8½¢; house, 8½¢; brown, 7½¢, and brown (25 acid), 7½¢.

## CUBAN LARD IMPORTS SOAR

The approximately 18,000,000 lbs. of lard and rendered pork fat imported by Cuba during August—probably the largest volume on record for any single month—glutted the Cuban market, according to the American Embassy, Havana. This volume, about 75 to 80 per cent above normal requirements, followed abnormally large July imports of 15,000,000 lbs. These large imports were attributed to the bullish trend in the Chicago market following the outbreak of the Korean conflict. After the loose lard price began to dip and finally stabilize at about \$14.25 per cwt. by mid-August, local buying largely ceased, but the Cuban market was already overstocked.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia	8.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.05
Soda nitrate, per net ton, bulk, ex-vessel	48.00
Atlantic and Gulf ports	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

### Dry Rendered Tankage

50% protein, unground, per unit of protein	\$1.80
--	--------

## AUGUST MARGARINE TAX

Taxes paid on oleomargarine during August, 1950, with comparisons:

	1950	1949
Excise tax (including special taxes)	\$6,600,52	\$3,039,998.80
The quantities of product on which taxes were paid in the two months:		
Colored, lbs.	151	16,130,127
Uncolored, lbs.		67,383,420

## BY-PRODUCTS MARKETS

(Chicago, Thursday, October 5, 1950)

### Blood

	Unit	Ammonia
*Unground, per unit of ammonia	.....	\$8.25@8.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$9.25@9.50
High test	*8.75
Liquid stick tank cars	4.25@4.50

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$120.00
50% meat and bone scraps, bulk	110.00
50% meat scraps, bulk	110.00
60% digester tankage, bulk	120.00@122.00
60% digester tankage, bagged	117.00
60% digester tankage, bagged	125.00
80% blood meal, bagged	150.00
65% special steamed bone meal, bagged	80.00

### Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.25

### Dry Rendered Tankage

	Per unit	Protein
Cake	\$1.75	
Expeller	*1.75	

### Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.50
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.	8.25

### Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	75.00@ 80.00
Cattle switches, per piece	5¼@6
Winter processed, gray, lb.	18¼@14
Summer processed, gray, lb.	8@8½

\*Quoted delivered basis.

## EASTERN FERTILIZER MARKET

New York, October 5, 1950

Trading at \$1.80 per unit, f.o.b. New York, continued in cracklings. No sales of dried blood were reported, and buyers had lower price ideas for wet rendered tankage.

The fishing season is drawing to a close along the Atlantic coast, although a considerable amount of foreign fish-meal is being offered.

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## VEGETABLE OILS

Wednesday, October 4, 1950

The mixed harvest conditions caused a variety of ups and downs in the crude edible vegetable oil markets this week. Poor weather in the soybean belt resulted in a  $\frac{3}{4}$ c price advance in soybean oil. Cottonseed oil also climbed this week, although the weather was favorable. But the amount of oil on hand, less than the demand, compensated for the 1c advance. These markets showed that the sellers definitely had the upper hand. In the not-so-active markets, however, the buyers were still in the driver's seat and prices were lower. Peanut oil lowered 1c, while coconut oil developed a  $\frac{1}{4}$ c decrease in price. Corn

oil was reported as remaining steady. War material manufacturers have limited priorities on vegetable oils and animal fats, but this is not expected to influence the markets.

**CORN OIL:** Sales at  $16\frac{1}{4}$ c prevailed in this market throughout the week. The steady prices are an indication that both buyers and sellers are satisfied. The development of odd situations in other markets may affect price levels in corn oil in the future.

**SOYBEAN OIL:** The price for oil steadily advanced since the last recorded period. On Thursday sales were reported at  $13\frac{1}{4}$ c, and from Friday until late Monday  $13\frac{3}{4}$ c was paid for the product. On Tuesday and Wednesday sales ranged from 14c to  $14\frac{1}{4}$ c, but the lower price predominated on Wednesday.

**PEANUT OIL:** A nominal market prevailed again this week. The early quotation of 20c weakened as mixed situations in other commodities developed. On Wednesday this market was quoted at 19c nominal.

**COCONUT OIL:** Nominal quotations of  $16\frac{1}{4}$ c lasted until Monday of this week, when the general feeling called for a lower quotation and a  $15\frac{1}{4}$ c price resulted.

**COTTONSEED OIL:** Late last week, sales were reported in the Valley at  $16\frac{1}{4}$ c, while  $16\frac{1}{2}$ c was the selling price in the Southeast. Texas sold for  $16\frac{1}{4}$ c. On Tuesday, sales advanced  $\frac{1}{4}$ c, and another  $\frac{1}{4}$ c on Wednesday. The latest

prices were at  $17\frac{1}{4}$  in the Valley and Southeast, with Texas oil moving for 17c.

The New York cottonseed oil exchange prices for the first four days of the week were as follows:

### MONDAY, OCTOBER 2, 1950

Oct. ....	*19.00	19.50	19.10	19.50	19.00
Dec. ....	18.90	19.31	18.86	19.30	18.81
Jan. ....	.....	.....	.....	.....	.....
Mar. ....	18.80	19.21	18.80	19.20	18.70
May ....	18.85	19.20	18.78	19.20	18.69
July ....	18.61	18.95	18.54	18.95	18.45
Sept. ....	*17.20	17.52	17.52	*17.50	17.00

Total sales: 403 lots.

### TUESDAY, OCTOBER 3, 1950

Oct. ....	*19.31	19.80	19.50	*19.73	19.50
Dec. ....	19.35	19.60	19.30	19.60	19.30
Jan. ....	.....	.....	.....	.....	.....
Mar. ....	19.30	19.53	19.20	19.50	19.20
May ....	19.28	19.50	19.19	19.47	19.20
July ....	18.95	19.25	18.95	*19.23	18.95
Sept. ....	*17.60	17.72	17.70	*17.50	17.50

Total sales: 461 lots.

### WEDNESDAY, OCTOBER 4, 1950

Oct. ....	*19.60	19.85	19.70	*19.06	19.73
Dec. ....	19.50	19.72	19.40	19.49	19.00
Jan. ....	.....	.....	.....	.....	.....
Mar. ....	19.35	19.64	19.34	19.37	19.50
May ....	19.36	19.59	19.30	19.36	19.47
July ....	*19.03	19.30	19.04	*19.07	19.23
Sept. ....	*17.55	.....	.....	*17.65	17.50

Total sales: 425 lots.

### THURSDAY, OCTOBER 5, 1950

Oct. ....	*19.50	20.00	19.56	20.00	19.00
Dec. ....	19.40	19.95	19.36	19.92	19.40
Jan. ....	.....	.....	.....	.....	.....
Mar. ....	*19.25	19.75	19.35	19.75	19.37
May ....	19.28	19.75	19.36	19.73	19.36
July ....	*19.60	19.40	19.06	*19.35	19.07
Sept. ....	*17.60	.....	.....	*17.85	17.65

Total sales: 428 lots.

\*Bid.

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## VEGETABLE OILS

Wednesday, October 4, 1950

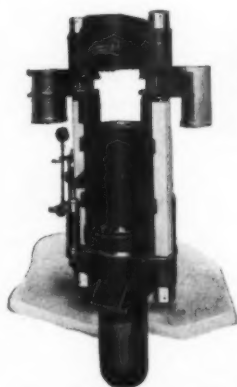
Crude cottonseed oil, carloads f.o.b. mills	.....
Valley	17 $\frac{1}{4}$ pd
Southeast	17 $\frac{1}{4}$ pd
Texas	17pd
Corn oil in tanks, f.o.b. mills	16 $\frac{1}{2}$ pd
Soybean oil, Decatur	14pd
Peanut oil, f.o.b. Southern Mills	19c
Coconut oil, Pacific Mills	15 $\frac{1}{2}$
Cottonseed foots	.....
Midwest and West Coast	36 $\frac{1}{2}$ 3 $\frac{1}{4}$
East	36 $\frac{1}{2}$ 3 $\frac{1}{4}$

## OLEOMARGARINE

Wednesday, October 4, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27



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# HIDES AND SKINS

Hides generally  $\frac{1}{2}c$  lower, with some hides 1c lower—Volume approximately 120,000 for a recent high—Calfskins and kipskin market active with calfskins steady and kips 3c lower—Packer moves 8,500 hides on West Coast.

## CHICAGO

**PACKER HIDES:** The early clearance last week enabled packers to be in a position to offer hides from the very outset this week. On Monday offerings were made, all at steady prices, but tanners indicated without bidding that they expected to buy hides at least  $\frac{1}{2}c$  below last week's levels. About the only basis for their demand to lower prices seemed to stem from the slightly lower futures market—and the improved international situation.

On Tuesday packers, without too much struggle and notwithstanding the fact that the futures market had rallied somewhat on Monday, lowered their asking prices by the indicated  $\frac{1}{2}c$  and a heavy trade followed. Practically all types of hides except heavy cows and bulls were traded and it wasn't until later in the week, when the prices on these were lowered another  $\frac{1}{2}c$ , that any of these were traded.

At the close of the week the volume approached 120,000 and packers were well sold with the exception of the heavy cows, heavy native steers and bulls. It is possible that further reductions will be necessary before more of these can be moved.

As has been the case in most of the recent weeks, trade was concentrated in branded cows and light cows with about 32,000 and 37,000 moved in each class. The branded cows sold  $30\frac{1}{2}$ @31c range, while the light cows sold in  $33$ @ $34c$  range. Branded steers amounted to 28,000 so approximately 100,000 of the slightly less than 120,000 hides sold were concentrated in these three classes.

In the balance of the trading, three cars heavy native steers sold at 32c, with more available at that price. About the same number of cars of light na-

tive steers were sold at  $33\frac{1}{2}c$ , with one car having a few ex-lights included at  $36\frac{1}{2}c$ . Car light Texas sold  $30\frac{1}{2}c$ . Mixed car light and heavy native steers sold  $33\frac{1}{2}c$  and  $32\frac{1}{2}c$ .

As mentioned previously, heavy cows and bulls were very hard to move; however, late in the week about 5,000 heavy native cows were finally traded at 32c, which price was a full cent lower than last sales. The same was true of bulls with a car moving late in the week at 22c, off 1c and with more offered but unsold at that same price.

**SHEEPSKINS:** Declining interest on the part of furriers and a general lack of interest on the part of all buyers apparently has taken a good deal of the "zip" out of this market. On the supply side, however, offerings continued to be very limited so, notwithstanding this falling off in interest, the shearing market was steady. Even a steady market was an improvement for buyers who, up until about the last eight days, had to pay consistently higher prices.

About five cars of product were moved during the week and with one exception at the same prices. Car No. 1 shearings and clips sold \$4.50 and \$5. Total of four cars, from various directions, No. 1's and clips sold \$4.75 and \$5.25. In a couple of these cars few No. 2 shearings were included at \$2.60 and in one car there were few 3's at \$2. Pickled skins were barely steady at \$17, with indications a few might have been moved at a price slightly below this figure. The "interior" trading, according to reports, is scheduled to begin October 10.

**OUTSIDE SMALL PACKER:** Demand for small packer and country hides was down sharply during the week, and although prices worked about \$1 lower, this still was not sufficient to attract much interest. Bids about another \$1 below the list were reported. Perhaps if the market moves to those levels a little trading will develop.

The trickle of trading was concen-

trated mainly in the 50-57 averages. Car 46/47 sold early at 31c and then later in week a couple cars same weight sold  $30\frac{1}{2}c$ . Few cars 50/52 average sold  $29\frac{1}{2}c$ , with isolated trades at both 29 and 30c. On Thursday there was some trading in bulls at 18c and countries at 25c, with 24c bid for more countries. Light hides in the outside packer market were very scarce and trading was done on rather wide range; to a lesser degree this was also true of the heavier hides in this market.

**CALFSKINS AND KIPSKINS:** For the first time in several weeks there was a little trade in kipskins, with the volume just about large enough to establish the market as being steady. Two trades were reported: In one about 2,500 Nashville's sold  $62\frac{1}{2}c$  with the overweights at  $57\frac{1}{2}c$ . The other sale was slightly larger with 4,000 St. Paul's moving at  $62\frac{1}{2}c$ , while about 1,500 overweights in the same sale brought a price of  $57\frac{1}{2}c$ .

Late last week a small package of about 2,000 calfskins sold 80 and 75c, steady. This sale, like the kipskin trade, was just about sufficient to leave the quotations unchanged. Regular slunks were offered and unsold at \$3.75.

Late this week the calfskin and kipskin market became more active with about 22,000 more skins being traded. One packer sold 7,500 kipskins at  $59\frac{1}{2}$  and  $54\frac{1}{2}c$ , Chicago basis, or 3c below earlier sales reported above. Another packer sold 10,000 more kipskins at 59 and  $54c$ , f.o.b. or steady with the 7,500 sale. About 5,000 St. Paul calfskins sold  $80\frac{1}{2}$  and  $75\frac{1}{2}c$ , Chicago basis, mixed lights and heavies.

**WEST COAST:** Independent trading on the West Coast was almost at a

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Previous Week	Cor. week, 1949
	Week ended Oct. 5, 1950			
Nat. str.	32	@33 $\frac{1}{2}$	32 $\frac{1}{2}$ @33 $\frac{1}{2}$	24 @21 $\frac{1}{2}$
Hy. Tex. str.	28 $\frac{1}{2}$		29	21 $\frac{1}{2}$
Hy. butt.				
Brand'd str.	28 $\frac{1}{2}$		29	21 $\frac{1}{2}$
Hy. Col. str.	28		28 $\frac{1}{2}$	21
Ex-light Tex. str.	33 $\frac{1}{2}$		34	26 $\frac{1}{2}$
Brand'd cows	30 $\frac{1}{2}$ @31	31	@31 $\frac{1}{2}$	23
Hy. nat. cows	32	33	@33 $\frac{1}{2}$	23 $\frac{1}{2}$ @25
Lt. nat. cows	@34		33 $\frac{1}{2}$	24 $\frac{1}{2}$ @27 $\frac{1}{2}$
Nat. bulls	22		22	16 $\frac{1}{2}$
Brand'd bulls	21		22	16 $\frac{1}{2}$
Calfskins				
Nor.	75 $\frac{1}{2}$ @80 $\frac{1}{2}$	75	@80	55 @65
Kips				
Nor. nat.	59 $\frac{1}{2}$		62 $\frac{1}{2}$	50
Kips				
Nor. brand.	57		60	47 $\frac{1}{2}$
Slunks, reg.	33.75ax		3.85	2.90@3.00
Slunks, hrl.	.90		.90	90 @1.00

CITY AND OUTSIDE SMALL PACKERS				
11-42 lb. aver.	30	@31 $\frac{1}{2}$	31	@32
50-52 lb. aver.	29	@30	30	@31
63-65 lb. aver.	28	@29	29	14 $\frac{1}{2}$ @15 $\frac{1}{2}$
Nat. bulls	18	@19	19	13 $\frac{1}{2}$ @14 $\frac{1}{2}$
Calfskins	55	@60	55	@60
Kips, nat.	40	@45	40	@45
Slunks, reg.	3.25ax		3.25	1.75@2.00
Slunks, hrl.	.75		.75	55 @60

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES				
All weights				
50-52	25	@26	26	@27
Bulls	13	@14	14	12 $\frac{1}{2}$
Calfskins	33	@35	33	@35
Kipskins	31	@33	31	@33
All country hides and skins quoted on flat trimmed basis.				

SHEEPSKINS, ETC.				
Pkr. shearings, No. 1	4.75		4.75	2.75@3.10
Dry pelts	37	37	@40	29 @30
Horsehides, untrmd.	13.00	12.50@13.00	12.25@12.50	



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standstill with nothing of any consequence reported. Last trades had the steers at 27c and the cows at 29c, but the market did not appear to be that strong this week.

A packer selling into October moved a mixed package of butts, Colorado's and branded cows at 28½, 28 and 30½, Chicago basis, with approximately 8,500 hides involved.

## CHICAGO PROVISION STOCKS

Lard inventories at Chicago declined 5,512,537 lbs. during the last half of September, bringing the total out-of-storage movement for the month to 14,023,336 lbs. The 31,483,146 lbs. of lard held on September 30, 1950, however, was 4,023,812 lbs. larger than stocks on the comparable date of 1949.

The rate at which pork was used from inventories during September was slightly under that of August. The total decline for September was 7,355,929 lbs.

	Sept. 30, '50, lbs.	Aug. 31, '50, lbs.	Sept. 30, '49, lbs.
All barreled			
pork (brls.)	1,010	1,212	607
P. S. lard (a)	24,382,234	36,729,563	24,847,062
P. S. lard (b)			
Dry rendered			
lard (a)	3,848,571	5,140,572	123,000
Dry rendered			
lard (b)			
Other lard	3,252,341	3,636,347	2,489,272
TOTAL LARD	31,483,146	45,506,482	27,459,334
D. S. cl. bellies			
(contract)	43,200	126,200	42,300
D. S. cl. bellies			
(other)	3,980,000	5,443,954	2,152,335
TOTAL D. S.	4,023,200	5,570,154	2,194,635
CL. BELLIES			
D. S. rib bellies			
D. S. fat backs	1,297,445	1,991,417	1,307,304
S. P. regular			
hams	835,000	1,013,000	885,200
S. P. skinned			
hams	4,968,206	5,284,541	3,706,846
S. P. bellies	8,292,951	10,613,626	6,560,328
S. P. picnic, S. P.			
Boston shoulders	1,373,500	1,768,113	963,268
Other cut meats	3,979,380	5,894,420	4,449,660
TOTAL ALL			
MEATS	24,779,342	32,135,271	20,067,241
(a) Made since October 1, 1949. (b) Made previous to October 1, 1949.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

## N. Y. HIDE FUTURES

### MONDAY, OCTOBER 2, 1950

	Open	High	Low	Close
Dec.	27.26b	27.44	27.31	27.41
Mar.	25.95	26.05	25.95	26.15b
June	25.25b	25.90	25.70	25.80
Sept.	25.90b			25.40b

Close: 19 to 60 points higher; sales 24 lots.

### TUESDAY, OCTOBER 3, 1950

	Open	High	Low	Close
Dec.	27.70	28.00	27.60	27.90
Mar.	26.45	26.59	26.40	26.40b
June	25.90b			25.90b
Sept.	25.50b			25.40b

Close: Unchanged to 46 points up; sales 60 lots.

### WEDNESDAY, OCTOBER 4, 1950

	Open	High	Low	Close
Dec.	27.90	27.90	27.70	27.65b
Mar.	26.50b			26.25b
June	25.75b			25.90b
Sept.	25.40b			25.50b

Close: 25 points lower to 10 higher; sales 7 lots.

### THURSDAY, OCTOBER 5, 1950

	Open	High	Low	Close
Dec.	27.25b	27.60	27.40	27.30b
Mar.	26.05b	26.15	26.10	26.00b
June	25.40b			25.65b
Sept.	25.10b			25.25b

Close: 25 to 35 points lower; sales 7 lots.

### FRIDAY, OCTOBER 6, 1950

	Open	High	Low	Close
Dec.	27.35	27.50	27.05	27.40
Mar.	25.75b	26.20	25.80	25.95b
June	25.15b	25.70	25.70	25.70b
Sept.	25.15b			25.30b

Closing 10 points higher to 5 lower; sales 33 lots.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$19.65, or \$1.35 lower than last Thursday; while the average of \$19.15 was \$1.15 under a week earlier. Provision prices were quoted as follows: Under 12 pork loins, 37¼@37¾; 10/14 green skinned hams, 39¾@41½; 4/8 Boston butts, 35¼@36; 16/down pork shoulders, 31½n; 3/down spareribs, 37@38; 8/12 fat backs, 11½@13½n; regular pork trimmings, 20½@21; 18/20 DS bellies, 27¾n; 4/6 green picnics, 26¾; 8/up green picnics, 26.

P.S. loose lard was quoted at 12.00n and P.S. lard in tierces at 13.00n.

### Cottonseed Oil

The closing cottonseed oil futures quotations at New York were as follows: Oct. 20.32; Dec. 20.18; Mar. 20.04; May 20.01; July 19.67b, 19.69a; Sept. 18.40b, 18.55a. Sales totaled 725 lots.

## LIVESTOCK CAR LOADINGS

A total of 12,842 cars were loaded with livestock during the week ended September 16, 1950. This is a decrease of 2,616 from the same week in 1949, and a decrease of 3,894 cars from loadings in the like week in 1948.

## World Wool Situation

According to a report this week from Sydney, Australia, American and British requests for a quota of Australia's wool for defense needs are not being enthusiastically received. Generally, Australian wool is sold at auction. It is believed by observers that the quota plan would safeguard allotted supplies of Great Britain and America against Russian competition and against an impossible price whereas if both the United States and Russia start bidding heavily, the already high price will rocket to an even higher level than that now prevailing.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 30, 1950, were 4,943,000 lbs.; previous week 4,919,000 lbs.; same week 1949, 6,225,000 lbs.; 1950 to date, 221,934,000 lbs.; corresponding period a year earlier, 265,648,000 lbs.

Shipments for the week ended September 30 totaled 4,260,000 lbs.; previous week, 4,469,000 lbs.; same week last year 5,894,000 lbs.; 1950 to date 173,613,000 lbs.; corresponding period a year earlier, 198,951,000 lbs.

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- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chunks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

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# LIVESTOCK MARKETS

## Weekly Review

### Live Weights of Both Cattle and Sheep Above Those of August 1949

The average light weights of the 1,184,000 cattle, 484,000 calves, 3,626,000 hogs and 1,076,000 sheep and lambs slaughtered in federally inspected plants during the month of August, 1950, with comparative figures for August, 1949, were reported by the U. S. Department of Agriculture as shown in the following table:

	— August —	1950	1949
Cattle .....	974.5	980.9	980.9
Steers* .....	1003.2	987.9	987.9
Heifers* .....	818.4	812.3	812.3
Cows* .....	960.6	954.3	954.3
Calves .....	241.4	243.0	243.0
Hogs .....	259.3	261.6	261.6
Sheep and lambs .....	93.2	91.8	91.8

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the periods under comparison:

	— August —	1950	1949
Cattle .....	\$25.10	\$20.44	\$20.44
Steers* .....	28.26	23.83	23.83
Heifers* .....	27.52	22.31	22.31
Cows* .....	19.77	14.32	14.32
Calves .....	27.34	21.75	21.75
Hogs .....	22.20	19.86	19.86
Sheep and lambs .....	24.55	20.30	20.30

\*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. liveweight) are shown below:

	— August —	1950	1949
Cattle .....	55.0	54.5	54.5
Calves .....	55.7	55.8	55.8
Hogs* .....	75.2	75.8	75.8
Sheep and lambs .....	47.3	46.9	46.9
Lard per 100 lbs. .....	14.5	14.4	14.4
Lard per animal .....	37.5	37.6	37.6

\*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	— August —	1950	1949
Cattle .....	536.0	523.7	523.7
Calves .....	134.5	135.6	135.6
Hogs .....	195.0	198.3	198.3
Sheep and lambs .....	44.1	43.1	43.1

### SALABLE LIVESTOCK AT 12 MARKETS IN SEPTEMBER

The U. S. Department of Agriculture report of September receipts at the seven leading markets, with totals for twelve markets, was as shown in the following table:

CATTLE		
	Sept. 1950	Sept. 1949
Chicago .....	151,119	150,556
Kansas City .....	141,500	157,923
Omaha .....	161,833	171,399
E. St. Louis .....	71,598	87,143
St. Joseph .....	54,302	55,826
Sioux City .....	120,228	130,910
So. St. Paul .....	107,788	124,009
*Total .....	1,019,630	1,099,003

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES		
	Sept. 1950	Sept. 1949
Chicago .....	7,147	8,944
Kansas City .....	17,415	23,690
Omaha .....	14,044	15,279
E. St. Louis .....	29,510	37,220
St. Joseph .....	4,935	7,740
Sioux City .....	11,025	10,830
So. St. Paul .....	27,146	32,256
*Total .....	175,204	198,923

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS		
	Sept. 1950	Sept. 1949
Chicago .....	164,524	162,095
Kansas City .....	50,049	51,287
Omaha .....	101,778	103,603
E. St. Louis .....	196,189	194,823
St. Joseph .....	83,673	86,182
Sioux City .....	79,301	76,156
So. St. Paul .....	181,097	180,450
*Total .....	1,223,652	1,193,703

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS		
	Sept. 1950	Sept. 1949
Chicago .....	30,148	39,767
Kansas City .....	45,741	55,817
Omaha .....	70,289	77,513
St. Joseph .....	36,148	40,679
Denver .....	255,543	289,947
Oklahoma City .....	6,059	4,405
So. St. Paul .....	57,654	56,741
*Total .....	620,686	749,447

\*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

### BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in August, 1950, were as follows:

	Cattle	Calves	Hogs	Sheep
Receipts .....	13,057	11,115	11,012	31,294
Shipments .....	7,808	7,768	5,717	25,362
Local slaughter .....	5,249	3,347	5,295	5,932

### AUSTRALIAN LIVESTOCK

Increases in cattle numbers and a decrease in hog numbers in Australia compared with a year earlier was indicated by preliminary returns from a March 31, 1950, census. Beef cattle numbers increased 469,000 head, moving from 9,261,000 head a year earlier to 9,730,000 head. This figure compared with 9,709,000 head in 1938. Dairy cattle numbers increased by 4,000 head, moving from 4,863,000 head to 4,867,000 head. In 1938, 3,369,000 head of dairy cattle were held on farms and ranches.

Hog numbers dropped 7 per cent below the previous year, declining from 1,196,000 head to 1,117,000 head. In 1938, there were 1,100,000 head of hogs in Australia. Sheep numbers of 111,941,000 head were 3 per cent above 108,735,000 a year earlier, but were somewhat smaller than the 1938 figure of 113,373,000 head.

### U. K. LIVESTOCK NUMBERS UP

Cattle numbers totaling 10,610,000 head in June 1950 in the United Kingdom were 3 per cent larger than the comparable 1949 figure and 20 per cent above the June 1939 level, according to the office of Foreign Agricultural Relations of the USDA. While the number of dairy cows in June 1950 showed a gain of 74,000 head from a year earlier, total dairy cattle numbers were less than 1 per cent above the total reported in June 1949.

Hog numbers totaled 2,974,000 head in June 1950, which was about 5 per cent above the preceding year but more than 30 per cent below June 1939. Pigs under two months and from two to five months showed increases of 8 and 10 per cent, respectively, from the preceding year. There were 20,466,000 head of sheep in the United Kingdom on the date of the latest survey, or 5 per cent more than a year earlier, but 24 per cent less than in June, 1939.

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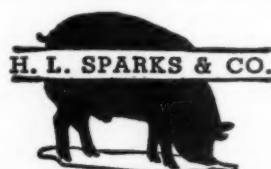
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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 4, 1950, were reported by the Production & Marketing Administration as follows:

**HOGS:** (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	... \$16.00-17.00	\$15.00-17.00	\$.....	\$.....	\$.....
140-160 lbs.	... 17.00-18.00	17.00-18.00	17.25-18.00	16.50-17.50	16.50-18.00
160-180 lbs.	... 18.00-18.75	17.75-18.75	17.50-18.25	17.25-18.50	16.50-18.00
180-200 lbs.	... 18.50-19.50	18.25-19.25	18.00-19.00	18.25-19.00	17.75-19.00
200-220 lbs.	... 19.00-19.50	19.00-19.50	18.75-19.25	18.75-19.25	19.00 only
220-240 lbs.	... 19.00-19.50	19.25-19.75	18.75-19.25	18.75-19.25	19.00 only
240-270 lbs.	... 19.00-19.50	19.50-19.75	18.75-19.25	18.75-19.25	19.00 only
270-300 lbs.	... 18.85-19.25	19.40-19.75	18.50-19.00	18.75-19.00	.....
300-330 lbs.	... 18.75-19.00	19.25-19.50	18.50-19.00	18.00-18.75	.....
330-360 lbs.	... 18.50-18.85	18.50-19.25	18.25-18.75	18.00-18.75	.....

### Medium:

160-220 lbs.	... 16.50-19.25	17.00-18.50	17.50-18.50	16.00-18.75	.....
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### SOVS:

Good and Choice:

270-300 lbs.	... 18.75-19.00	18.75-19.00	17.75-18.25	18.00-18.50	16.75-18.00
300-330 lbs.	... 18.75-19.00	18.75-19.00	17.75-18.25	18.00-18.50	16.75-18.00
330-360 lbs.	... 18.25-18.75	18.50-18.75	17.50-18.00	18.00-18.50	16.75-18.00
360-400 lbs.	... 17.50-18.50	18.00-18.75	17.25-17.75	17.50-18.25	16.75-18.00

### Good:

400-450 lbs.	... 16.75-17.75	17.50-18.00	17.00-17.50	17.00-17.75	16.00-17.00
450-550 lbs.	... 16.50-17.25	16.50-17.50	16.75-17.25	16.50-17.25	16.00-17.00

### Medium:

250-350 lbs.	... 15.50-18.50	15.00-18.00	16.50-17.75	16.00-17.75	.....
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### PIGS (Slaughter):

Medium and Good:

90-120 lbs.	... 12.50-16.00	13.00-16.00	.....	.....	.....
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	... 30.50-32.00	30.50-32.00	30.75-32.00	31.25-32.25	30.50-32.00
900-1100 lbs.	... 30.75-32.50	31.00-33.25	31.00-32.50	31.25-32.25	30.50-32.00
1100-1300 lbs.	... 30.75-32.50	30.75-32.25	31.00-32.50	31.00-32.25	30.50-32.00
1300-1500 lbs.	... 30.50-32.00	30.75-33.00	30.25-32.00	30.00-31.75	30.50-32.00

### Good:

700-900 lbs.	... 28.25-30.50	29.25-31.00	28.50-31.00	28.50-31.25	28.50-30.50
900-1100 lbs.	... 28.50-30.75	28.75-31.00	28.50-31.00	28.50-31.25	28.50-30.50
1100-1300 lbs.	... 28.50-30.75	28.75-31.00	28.50-31.00	28.25-31.25	28.50-30.50
1300-1500 lbs.	... 28.25-30.50	28.50-30.75	28.25-30.50	28.25-30.75	28.50-30.50

### Medium:

700-1100 lbs.	... 23.50-28.75	24.50-29.25	23.00-28.50	24.50-28.25	23.00-28.50
1100-1300 lbs.	... 23.50-28.75	24.00-29.00	23.00-28.50	24.50-28.25	23.00-28.50

### Common:

700-1100 lbs.	... 21.50-23.50	22.00-24.50	20.50-23.00	21.50-24.50	20.50-23.00
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### HEIFERS, Choice:

600-800 lbs.	... 30.75-32.00	30.00-31.00	30.25-31.75	30.25-31.50	29.50-31.00
800-1000 lbs.	... 30.75-32.00	29.75-31.50	30.25-32.00	30.00-31.50	29.50-31.00

### HEIFERS, Good:

600-800 lbs.	... 28.25-30.75	28.50-30.00	27.50-30.25	28.00-30.00	28.00-29.50
800-1000 lbs.	... 28.25-30.75	28.25-30.00	27.50-30.25	27.75-30.00	28.00-29.50

### HEIFERS, Medium:

500-900 lbs.	... 23.00-28.25	24.50-28.50	22.50-27.50	23.50-27.75	22.50-28.00
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### HEIFERS, Common:

500-900 lbs.	... 20.50-23.00	21.00-24.50	20.50-22.50	21.00-23.50	20.00-22.50
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### COWS (All Weights):

Good	... 21.00-22.00	21.50-23.25	21.00-23.00	20.50-22.50	20.50-22.50
Medium	... 19.75-21.00	20.50-21.50	19.25-21.00	19.00-20.50	19.00-20.50
Common	... 18.75-19.75	18.75-20.50	18.50-19.25	17.75-19.00	18.00-19.00
Can. and Cut.	... 15.00-18.75	14.50-19.00	15.00-18.50	15.00-17.75	15.00-18.00

### BULLS (Yrks. Excl.) All Weights:

Beef, good	... 22.00-24.00	23.75-25.00	23.00-24.00	22.00-23.00	23.50-24.00
Sausage, good	... 22.00-24.00	23.50-26.25	23.50-24.00	23.50-24.00	23.50-24.50
Sausage, medium	... 21.00-22.00	23.75-25.50	21.00-23.50	21.50-23.50	21.00-23.50
Sausage, cut & com.	... 18.50-21.00	19.50-23.75	18.00-21.00	19.00-21.50	17.00-21.00

### VEALERS (All Weights):

Good & choice	... 32.00-36.00	31.00-34.00	29.00-31.00	29.00-32.00	29.00-33.00
Com. & medium	... 23.00-32.00	24.00-31.00	22.00-29.00	23.00-29.00	22.00-29.00
Cull, 75 lbs. up	... 18.00-23.00	20.00-24.00	17.00-22.00	19.00-23.00	18.00-22.00

### CALVES (300 lbs. down):

Good & choice	... 27.00-31.00	26.00-30.00	24.00-27.00	25.50-29.50	28.00-30.00
Com. & med.	... 22.00-27.00	21.00-27.00	18.00-24.00	20.00-25.50	23.00-28.00
Cull	... 18.00-22.00	18.00-21.00	15.00-18.00	18.50-20.00	18.00-23.00

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS:

Good & choice*	... 27.75-28.50	26.00-27.50	27.25-28.00	27.00-28.00	27.75-28.00
Med. & good*	... 25.00-27.50	24.50-26.00	24.50-27.00	26.00-27.00	25.00-27.50
Common	... 21.00-25.00	19.50-24.00	21.50-24.25	24.50-26.00	20.00-24.75

#### YRLG. WETHERS (Shorn):

Good & choice*	... 24.00-25.00	.....	.....	.....	.....
Med. & good*	... 22.50-24.00	.....	.....	.....	.....

#### EWES (Shorn):

Good & choice*	... 11.00-13.00	13.00-15.00	13.50-14.00	13.25-13.75	13.50-15.00
(Except Omaha)	.....	.....	.....	.....	.....
Com. & med.	... 9.50-12.00	11.50-13.00	11.50-13.25	12.00-13.25	11.00-13.25

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

\*Quotations on slaughter lambs and yearlings of good and choice grades as combined the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended September 23 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Gd. Handyweights
Toronto	... \$28.40	\$31.61	\$29.85	\$28.00
Montreal	... 30.45	30.45	29.61	28.10
Winnipeg	... 27.00	30.50	29.26	27.00
Calgary	... 27.00	29.65	29.25	25.50
Edmonton	... 28.50	29.00	30.25	23.00
Lethbridge	... ..	..	29.10	24.00
Pr. Albert	... ..	27.50	27.35	24.00
Moose Jaw	... 26.30	26.90	27.35	28.00
Saskatoon	... 26.75	29.50	27.35	24.00
Regina	... 27.10	27.10	27.35	24.00
Vancouver	... 28.50	28.50	30.60	27.25

\*Dominion government premiums not included.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ending September 30, 1950:

CATTLE			
	Week ended Sept. 30	Prev. Week	Cor. week. 1949
Chicago†	23,162	24,975	18,016
Kansas City†	20,767	22,926	22,480
Omaha†	23,304	23,236	17,302
E. St. Louis†	8,857	8,411	11,381
St. Joseph†	8,576	9,569	8,912
Sioux City†	11,329	9,628	
Wichita†	4,005	3,591	4,341
New York & Jersey City†	7,260	7,608	5,681
Oklahoma City†	6,927	6,622	2,415
Cincinnati†	4,429	4,600	4,213
Denver†	9,421	9,282	8,750
St. Paul†	16,237	19,291	16,964
Milwaukee†	3,903	3,493	2,966
Total	136,848	155,023	133,058

HOGS			
	Week ended Sept. 30	Prev. Week	Cor. week. 1949
Chicago†	39,242	33,002	32,715
Kansas City†	24,762	12,260	11,951
Omaha†	33,207	30,376	33,652
E. St. Louis†	36,650	34,691	26,290
St. Joseph†	24,216	23,721	19,153
Sioux City†	18,213	17,019	
Wichita†	9,769	8,429	3,442
New York & Jersey City†	45,550	46,163	39,619
Oklahoma City†	10,640	9,284	9,781
Cincinnati†	17,562	17,958	15,331
Denver†	10,515	9,185	9,678
St. Paul†	37,882	43,768	45,200
Milwaukee†	6,976	7,248	8,267
Total	296,971	294,398	272,107

SHEEP			
	Week ended Sept. 30	Prev. Week	Cor. week. 1949
Chicago†	4,966	6,111	7,809
Kansas City†	14,332	9,718	13,280
Omaha†	13,043	15,729	13,387
E. St. Louis†	8,531	7,733	7,757
St. Joseph†	8,870	11,648	13,682
Sioux City†	4,789	5,777	
Wichita†	1,286	1,404	1,346
New York & Jersey City†	35,901	37,821	35,370
Oklahoma City†	2,690	1,887	1,371
Cincinnati†	1,149	784	511
Denver†	15,361	18,433	16,812
St. Paul†	6,043	8,233	10,674
Milwaukee†	1,218	822	1,464
Total	113,390	125,111	129,190

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Thursday, October 5, were reported as follows:

<b>CATTLE:</b>	
Steers, med.	\$27.25@29.00
Cows, med. & gd.	21.00@23.00
Cows, com.	19.25@20.75
Cows, can. & cut.	16.00@19.00
Bulls, com. to gd.	22.00@25.00
<b>CALVES:</b>	
Vealers, med. & gd.	\$27.00@32.00
Vealers, cull. & com.	20.00@24.00
<b>HOGS:</b>	
Gd. & ch., 190-230.	\$20.50@21.00
Sows, med. & gd.	16.00@18.50

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, October 5, were reported by the U. S. Department of Agriculture as shown in the following table:

<b>CATTLE:</b>	
Steers, med. & gd.	\$26.50@28.50
Steers, com. & med.	23.00@25.00
Heifers, com. & med.	20.00@26.00
Cows, gd.	22.00@23.00
Cows, com. & med.	19.50@21.00
Cows, can. & cut.	14.00@19.00
Bulls, gd.	24.00@25.00
<b>CALVES:</b>	
Vealers, gd. & ch.	\$30.00@33.00
Com. & med.	20.00@20.00
Culls	14.00@20.00
<b>HOGS:</b>	
Gd. & ch. 180-220	\$20.00@20.25
Sows, 400/down	18.00@18.50

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Sept. 28	3,492	311	14,850	2,076
Sept. 29	1,287	850	9,892	1,810
Sept. 30	617	169	5,182	198
Oct. 2	15,192	705	16,179	2,148
Oct. 3	6,697	739	18,639	3,328
Oct. 4	11,400	400	12,000	2,500
Oct. 5	2,500	300	10,500	1,800

\*Week so far... 35,799 2,144 57,318 9,776  
Wk. ago 38,380 1,723 52,714 7,674  
1949 .. 35,196 2,431 58,818 12,242  
1948 .. 30,901 3,642 44,947 16,689  
\*Including direct.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Sept. 27	4,049	49	395	236
Sept. 28	1,448	...	1,660	132
Sept. 29	1,184	81	1,007	577
Sept. 30	562	...	151	...
Oct. 2	3,812	6	1,479	419
Oct. 3	2,878	55	1,502	605
Oct. 4	4,000	100	500	200
Oct. 5	2,000	...	1,500	100

Week so far...	12,690	161	4,981	1,414
Wk. ago	12,538	74	4,776	1,183
1949 ..	11,995	358	4,820	3,055
1948 ..	9,873	382	4,873	1,643

TOTAL SEPTEMBER RECEIPTS				
	1950	1949		
Cattle	155,024	156,861		
Calves	8,323	14,369		
Hogs	231,166	231,166		
Sheep	48,068	50,939		

TOTAL SEPTEMBER SHIPMENTS				
	1950	1949		
Cattle	55,638	61,639		
Hogs	25,697	28,418		
Sheep	10,831	12,520		

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Oct. 5:

	Week ended Oct. 5	Week ended Sept. 27
Packers' purch.	42,873	29,681
Shippers' purch.	5,559	4,893
Total	48,432	34,574

## CANADIAN KILL

Inspected slaughter in Canada, week ended September 23.

CATTLE			
	Week Ended September 23	Same Week Last Year	
Western Canada	14,808	18,880	
Eastern Canada	15,440	17,205	
Total	30,317	36,085	

HOGS			
	Week Ended September 23	Same Week Last Year	
Western Canada	18,034	16,972	
Eastern Canada	52,958	54,058	
Total	70,992	71,030	

SHEEP			
	Week Ended September 23	Same Week Last Year	
Western Canada	6,720	8,878	
Eastern Canada	19,053	25,005	
Total	25,773	33,883	

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 29:

Cattle Calves Hogs* Sheep				
Salable	404	976	1,147	539
Total (incl. direct)	5,005	4,602	23,180	23,787
Previous week:				
Salable	351	1,227	808	674
Total (incl. direct)	4,303	5,234	13,027	18,535

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 28:

Cattle Calves Hogs Sheep				
Los Angeles	7,600	1,550	2,350	725
N. Portland	2,825	515	1,110	1,750
S. Francisco	1,200	150	1,175	3,350

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 26, 1950, as reported to The National Provisioner:

### CHICAGO

Armour, 3,795 hogs; Swift, 3,647 hogs; Wilson, 5,009 hogs; Agar, 5,662 hogs; Shippers, 6,024 hogs; Others, 21,089 hogs.  
Total: 23,162 cattle; 1,711 calves; 45,286 hogs; 4,966 sheep.

### KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour .. 3,783	896	2,508	2,161
Cudahy .. 2,641	673	692	1,710
Swift .. 4,360	987	2,907	6,490
Wilson .. 880	326	1,967	1,280
Central .. 1,094	...	...	...
Others .. 4,828	64	9,968	2,691
Total .. 17,821	2,046	14,762	14,332

### OMAHA

Cattle and Calves	Hogs	Sheep
Armour .. 4,375	4,944	2,106
Cudahy .. 4,943	5,135	1,197
Swift .. 5,398	5,304	2,698
Wilson .. 2,500	3,751	716
Gr. Omaha .. 179	...	...
Hoffman .. 58	...	...
Rothschild .. 480	...	...
Roth .. 167	...	...
Kingman .. 1,441	...	...
Merchants .. 10	...	...
Midwest .. 46	...	...
Others .. 7,349	...	...
Total .. 21,632	26,383	6,686

### EAST ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour .. 3,552	1,982	10,283	4,241
Swift .. 4,355	2,286	10,119	4,170
Hunter .. 950	...	4,579	120
Hell .. 2,204	...	...	...
Krey .. 7,096	...	...	...
Laclede .. 1,002	...	...	...
Sleloff .. 1,376	...	...	...
Others .. 4,168	825	4,970	907
Shippers .. 8,892	1,346	12,894	870
Total .. 21,417	6,449	54,514	10,308

### ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift .. 2,620	345	10,362	4,399
Armour .. 2,742	290	9,764	1,961
Others .. 5,460	156	5,016	1,459
Total .. 10,822	791	23,142	7,819

Does not include 4,933 hogs and 2,510 sheep bought direct.

### SIOUX CITY

Cattle	Calves	Hogs	Sheep
Armour .. 3,692	20	5,394	929
Cudahy .. 4,486	22	5,826	843
Swift .. 2,134	5	4,398	1,021
Others .. 211	...	...	...
Shippers .. 10,012	55	7,098	2,108
Total .. 20,536	103	22,711	4,991

### WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy .. 1,367	536	3,080	819
Guggenheim .. 280	...	...	...
Dunn .. 50	...	...	...
Ostertag .. 106	...	...	...
Dold .. 13	...	...	...
Sunflower .. 65	...	...	...
Pioneer .. 224	...	...	...
Excel .. 573	...	...	...
Others .. 1,875	...	540	217
Total .. 4,487	536	4,363	1,036

Does not include 857 cattle, 5,946 hogs and 467 sheep bought direct.

### OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour .. 2,011	369	1,485	248
Wilson .. 1,757	612	1,440	212
Others .. 72	1	423	...
Total .. 3,840	982	3,348	460

Does not include 860 cattle, 1,245 calves, 7,292 hogs and 2,230 sheep bought direct.

### LOS ANGELES

Cattle	Calves	Hogs	Sheep
Armour .. 250	...	448	...
Cudahy .. 221	...	13	...
Swift .. 210	109	...	274
Wilson .. 59	...	1	...
Acme .. 196	...	...	...
Atlas .. 555	...	...	176
Clougherty .. 190	...	427	...
Harman .. 364	35	140	...
Lauer .. 183	3	185	...
Union .. 75	42	1,115	...
United .. 259	...	185	...
Others .. 3,377	786	2	86
Total .. 5,934	979	2,331	721

### CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's .. 835	...	...	...
Kahn's .. 1,045	...	...	...
Meyer .. 20	...	...	...
Schlachter .. 96	...	...	...
Others .. 3,936	793	18,063	1,550
Total .. 4,025	877	19,108	1,914

Does not include 345 cattle bought direct.

### DENVER

Cattle	Calves	Hogs	Sheep
Armour .. 1,061	114	2,384	5,341
Swift .. 1,676	130	1,632	11,431
Cudahy .. 1,005	13	2,135	8,400
Wilson .. 728	...	...	...
Others .. 3,078	261	2,810	1,883
Total .. 8,448	518	8,961	22,075

### ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour .. 5,318	2,806	12,675	2,638
Bartusch .. 761	...	...	...
Cudahy .. 1,372	912	...	564
Riffin .. 833	16	...	...
Superior .. 1,713	...	...	...
Swift .. 6,340	1,538	25,297	2,821
Others .. 1,852	2,259	7,808	2,250
Total .. 18,080	7,831	45,090	8,302

### FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour .. 806	2,319	1,137	324
Swift .. 2,199	1,680	2,016	1,347
Blue Bonnet .. 483	66	251	...
City .. 388	...	250	...
Rosenthal .. 379	50	...	...
Total .. 4,165	4,124	8,624	1,671

### TOTAL PACKER PURCHASES

	Week ended Sept. 30	Prev. week	Cur. week 1949
Cattle .. 164,377	167,075	165,467	
Hogs .. 274,223	251,968	230,739	
Sheep .. 85,281	93,477	117,742	

## CORN BELT DIRECT TRADING

Des Moines, Ia., October 5.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:  
160-180 lbs. .... \$14.00@17.50  
180-240 lbs. .... 16.75@18.75  
240-300 lbs. .... 17.25@18.75  
300-360 lbs. .... 17.25@18.50

Sheep:  
270-360 lbs. .... \$17.25@18.50  
400-550 lbs. .... 11.25@16.75

Receipts of hogs at Corn Belt markets were:

	This week	Same day last wk
Sept. 28 .. 45,000	45,500	
Sept. 29 .. 50,000	50,000	
Sept. 30 .. 39,000	36,000	
Oct. 2 .. 60,000	48,500	
Oct. 3 .. 55,000	48,500	
Oct. 4 .. 50,000	57,000	
Oct. 5 .. 45,000	51,000	

## LIVESTOCK RECEIPTS

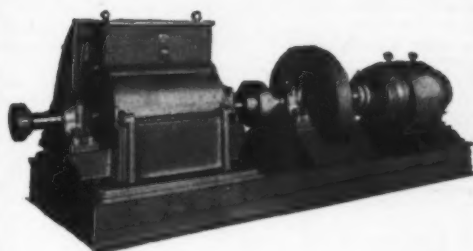
Receipts at major markets were as follows:

AT 20 MARKETS, Week Ended:  
Cattle Hogs Sheep  
Sept. 29 .. 309,000 439,000 272,000  
Sept. 22 .. 316,000 423,000 316,000  
1949 .. 308,000 386,000 295,000  
1948 .. 315,000 332,000 398,000  
1947 .. 351,000 292,000 359,000

Hogs AT 11 MARKETS, Wk. Ended:  
Sept. 29 .. 346,000  
Sept. 22 .. 337,000  
1949 .. 305,000  
1948 .. 267,000  
1947 .. 241,000

AT 7 MARKETS, Week Ended:  
Sept. 29 .. 216,000 278,000 111,000  
Sept. 22 .. 222,000 203,000 116,000  
1949 .. 211,000 251,000 181,000  
1948 .. 211,000 212,000 186,000  
1947 .. 248,000 186,000 173,000

## M&M MEAT GRINDERS



For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes . . . one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

## MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

## LARD FLAKES

### IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

## THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4600

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

## BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Sept. 30, 1950	14,489		Week ending Sept. 30, 1950	7,585
Week previous	13,439		Week previous	8,577
Same week year ago	9,422		Same week year ago	4,067
COW:			PORK CURED AND SMOKED:	
Week ending Sept. 30, 1950	1,715		Week ending Sept. 30, 1950	825,400
Week previous	2,048		Week previous	886,480
Same week year ago	1,642		Same week year ago	855,350
BULL:			LARD AND PORK FATS:	
Week ending Sept. 30, 1950	963		Week ending Sept. 30, 1950	193,373
Week previous	833		Week previous	93,746
Same week year ago	1,071		Same week year ago	233,324
VEAL:			LOCAL SLAUGHTER	
Week ending Sept. 30, 1950	14,290		CATTLE:	Carcasses
Week previous	10,192		Week ending Sept. 30, 1950	7,290
Same week year ago	7,295		Week previous	7,698
			Same week year ago	5,681
LAMB:			CALVES:	
Week ending Sept. 30, 1950	34,424		Week ending Sept. 30, 1950	9,647
Week previous	39,929		Week previous	11,134
Same week year ago	31,336		Same week year ago	10,920
MUTTON:			HOGS:	
Week ending Sept. 30, 1950	714		Week ending Sept. 30, 1950	46,550
Week previous	2,774		Week previous	46,163
Same week year ago	2,376		Same week year ago	39,619
HOG AND PIG:			SHEEP:	
Week ending Sept. 30, 1950	15,520		Week ending Sept. 30, 1950	35,901
Week previous	13,139		Week previous	37,821
Same week year ago	12,900		Same week year ago	35,370
PORK CUTS:		Pounds	COUNTRY DRESSED MEATS	
Week ending Sept. 30, 1950	1,549,338		VEAL:	
Week previous	1,042,653		Week ending Sept. 30, 1950	6,000
Same week year ago	1,514,174		Week previous	6,295
BEEF CUTS:			Same week year ago	5,652
Week ending Sept. 30, 1950	97,837		HOGS:	
Week previous	125,371		Week ending Sept. 30, 1950	0
Same week year ago	153,226		Week previous	3
VEAL AND CALF CUTS:			Same week year ago	3
Week ending Sept. 30, 1950	25,441		LAMB AND MUTTON:	
Week previous	3,152		Week ending Sept. 30, 1950	142
Same week year ago	5,467		Week previous	121
LAMB AND MUTTON CUTS:			Same week year ago	120
Week ending Sept. 30, 1950	1,340			tincomplete.
Week previous	6,973			
Same week year ago	5,400			

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 30 was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City...	7,200	9,647	45,550	35,901
Baltimore, Philadelphia	6,582	1,712	20,289	858
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	13,381	3,135	67,576	7,110
Chicago Area	29,640	6,400	79,095	11,760
St. Paul-Wisc. Group	27,830	18,765	99,918	10,739
St. Louis Area	14,875	10,113	75,890	12,372
Sioux City	10,612	348	24,878	7,011
Omaha	22,899	721	49,406	18,588
Kansas City	17,762	4,981	40,898	13,293
Iowa and So. Minn.	18,826	4,655	198,596	32,014
<b>SOUTHEAST</b>				
Grand total	6,938	6,157	23,702	1,100
<b>SOUTH CENTRAL WEST</b>				
Rocky Mountain	20,945	10,555	58,439	19,109
Pacific	8,960	1,082	12,815	20,804
	16,825	2,611	27,619	25,599
Grand total	223,145	80,800	832,441	215,158
Total week ago	227,229	78,578	787,713	224,800
Total same week 1949	198,320	83,350	731,807	225,007

\*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. \*Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Gothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during Aug. 1950—Cattle, 76.6; calves, 65.7; hogs, 73.5; sheep and lambs, 85.0.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 29 were reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs
Week ended September 29	1,823	2,951	14,192
Week previous	2,065	1,110	12,628
Cor. week last year	1,403	1,470	9,167

# CLASSIFIED ADVERTISING

## POSITION WANTED

**YOUNG MAN**, college graduate, desires position as assistant to president of packing and processing plant. Have varied experience in production, planning and purchasing in medium sized packing plant. Will relocate in middle Atlantic or northeastern states. References furnished. W-340, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**ACCOUNTANT**: 22 years' packinghouse experience, cost, reports, taxes, payroll. Age 48. College education. Wish to take charge of your accounting. W-341, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MEAT CANNING** expert, thorough knowledge of all canning and smoking. Long experience. W-342, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### COOLER MANAGER

Modern meat packing plant in western Pennsylvania needs **EXPERIENCED** cooler manager to sell home dressed beef, veal and lamb. Must be familiar with all phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, age, references and expected salary. W-316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PHARMACEUTICAL MANUFACTURER

Interested in obtaining services of a man capable of assisting foreman. Must be experienced in making products of animal origin such as liver extracts, bile products, natural hormones, etc. Reply in detail to W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**COMPETENT SAUSAGE MAKER** wanted for small Colorado plant with excellent opportunity. Position must be filled immediately. W-334, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### TRAINED and EXPERIENCED SAUSAGE KITCHEN WORKING FOREMAN

Independent Texas packer wants experienced working sausage kitchen foreman, to supervise 15 to 20 employees. Must be capable of assuming larger responsibilities. W-332, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### SALESMEN WANTED

Established eastern seasoning house wants salesmen to open packinghouse accounts in territory heretofore only lightly covered. Territory open includes Michigan, Ohio, Missouri, Illinois, Indiana and Iowa. Salary plus commissions available for the opportunist. Please give outline of experience, age, territory and salary desired when answering.

W-318, THE NATIONAL PROVISIONER  
11 East 44th St. New York 17, N. Y.

### SAUSAGE MAKER

Unusual opportunity for first class sausage maker capable of turning out top quality product. Excellent opening for right man. This is a new department in B.A.I. plant located in Pennsylvania and not yet in operation. Apply stating details of experience and capabilities to Box W-321, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territories available in east, including New York, and middle west. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOREMAN**: Hog killing-cutting. Practical foreman for midwest plant, to take charge of killing-cutting departments. Plant killing 8000 hogs per week. Must know labor problems. Good salary. W-331, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

**WANTED**: Man for service in South America, age 25-28, thoroughly experienced in beef sales and cutting. Address application with personal data and experience to Box W-333, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### MEAT PACKERS-ATTENTION!

FOR SALE: JACKETED KETTLES  
10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).  
30—Aluminum 20 gal. up to 1300 gal. Kettles.  
2—Dopp seamless 350 and 600 gal. Kettles.  
1—Steel 2000 gal. Open top, agitated Kettle.  
OTHER SELECTED ITEMS  
1—Anco Continuous Screw Cracking Press  
2—5'x9' Anco Cookers; 1—Anco 4'x9' Lard Roll  
1—Anco 2361 Grease Pump, motor driven  
75—Rectangular Aluminum Storage tanks, 800, 650, and 200 gals.  
1—Self-Adjusting Carton Glue-Sealer and Compression unit.  
Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row New York 7, N. Y.  
Phone: BR4cay 7-0800

### EQUIPMENT FOR SALE

1—Complete monel metal hog cutting conveyor table  
3—Frankfurter linking machines  
2000—Aluminum ham molds, various sizes and styles  
4—Copper steam jacketed Kettles, 75 to 100 gallon capacity  
1—400 lb. mixer  
Various other packinghouse items too numerous to mention.

FS-346, THE NATIONAL PROVISIONER  
407 S. Dearborn St. Chicago 5, Ill.



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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as

8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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FOR SALE: Several Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Norwalk. California Extraction Company, Box 187, Norwalk, California.

## BUSINESS OPPORTUNITIES

BROKERAGE BUSINESS: \$50,000 corporation in Philadelphia, well established, many exclusive accounts, office well equipped, trained personnel, now operating, will consider partner. Very reasonable. B-347, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

OVER NIGHT DELIVERY—DRESSED HOGS—VIA REFRIGERATED TRUCKS—TO ALL EASTERN POINTS. REPLY TO BOX W-599, THE NATIONAL PROVIDER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

### M & M Publishing Co.

P. O. Box 6669 Los Angeles 22, Calif.

### SCHOOL FOR SAUSAGE MAKERS

We can teach you, right from start to finish, to make one item or a full line of sausage and baked loaves. Special instruction for making unusual items, including Kosher and Kosher style products, as well as canned sausage, ham and other meat products. For full details write to Box 395, Philadelphia, Pa.

### UNUSUAL OPPORTUNITY

Will sell "WITHOUT CASH" substantial interest in a packing house located in best section of southeast, to party or parties who can furnish surety bond or cash to insure the business against loss under your management. Will also sell balance of stock to operators to be paid for from earnings. This plant, with killing capacity of 800 hogs and 150 cattle weekly, also has complete sausage kitchen with large capacity. Plant is debt free, with unlimited operating funds. This is a chance for some aggressive man who can qualify to get into business for himself, and is made possible by the poor health of the owner, who will not be able to assist in the management. W-301, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

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**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## PLANTS FOR SALE

### SAUSAGE KITCHEN

Located in Fort Collins, Colo. Has full line of equipment ready to operate. Price, including machinery, casings, packaging materials, etc., only \$5500.00. Excellent lease.

### PACKING PLANT

Doing large volume retail and wholesale business in Northern Colorado. Excellent new equipment including 4 large coolers and sharp freeze. 5 acres of ground and 6-room house go with property. Name owner for past 20 years. Owner retiring. Priced at only \$45,000.00.

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Doing \$60,000 yearly gross business. Has excellent reputation, rated by inspectors as "The cleanest plant in Colorado." Volume done at present on custom kill only. Facilities adequate for wholesale or retail sales. This is a good price on one of the finest, cleanest little plants in the west. \$75,000.

### URBAN G. STEINMETZ

P. O. Box 22, Fort Collins, Colo. Phone 3417-W

### A REAL MONEY MAKER

Meat Packing plant doing large retail and custom business a few miles from Indiana's second largest city. An eight year established business with modern equipment. Owner wants to retire. Send for complete information. Box FB-335, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

## IN FLORIDA

Packing house in center of state's best livestock area, both cattle and hogs. On rim of the rich citrus belt and less than 100 miles from large industrial cities. Killing capacity 1000 hogs and 100 cattle per week. Complete sausage kitchen. Flexible overhead makes it possible to operate profitably at half capacity if desirable. Will sacrifice due to ill health on any reasonable terms. FB-336, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

### MODERN PLANT FOR SALE

Meat business consisting of retail and wholesale market. Custom butchering, cutting, wrapping, curing and smoking. Modern plant and equipment including real estate. Must be sold in the next 30 days before the busy season. OPPORTUNITY ENJOYS BUT ONCE. Richardson Realty Service 305 West Park Ave. Angola, Indiana

### FOR SALE OR LEASE

Modern packing plant built in 1947. Completely equipped for every operation. Located in central Virginia. Cheap labor available. Now operating 5 refrigerated trucks. Attractive terms offered. A real bargain. FB-328, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

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## BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

### Sausage & Smokehouse Equipment

1650—GRINDER: Alexanderwerk, 6 ton cap. per hr. with 7 1/2 HP. motor, contacting parts double-timed, used only 3 months, excellent cond., complete without motor.....	\$750.00
2772—GRINDER: Enterprise, 8" plate, direct drive, with 15 HP. G.E. Motor, Ser. #0031804.....	850.00
2766—GRINDER: 2101 Dog House Type with new head, worm & motor.....	750.00
2173—SAUSAGE STUFFER: Buffalo 2505, complete with air valve, cocks & tubes, excellent cond.....	550.00
2074—SAUSAGE STUFFER: Randall 2005 cap. excellent cond.....	425.00
1064—SAUSAGE STUFFER: Buffalo 2305, cap. 1005.....	395.00
1640—CUTTER-MIXER: Hoffman 31, cap. 3005, driven by 25 HP. motor, less motor.....	550.00
2140—SILENT CUTTER: Buffalo 200, cap. 6005, with 50 HP. motor, self-emptying, excellent cond.....	1450.00
2174—SILENT CUTTER: Buffalo 200, direct drive, with 25 HP. motor, one set knives, excellent cond.....	575.00
2636—BACON SLICER: Anco, complete with knives, motor.....	375.00
2633—SLICER: U.S. 150-B, complete, used only 2 years.....	750.00
2635—SLICER: U.S. Model F, guaranteed excellent cond.....	350.00
2114—SMOKEHOUSE: Griffith, electric, with trees, hangers, etc. 1 1/2 yrs. old, excellent cond.....	450.00
1812—SMOKE UNIT: Lipton 310 with sawdust worm, used only 3 mo.....	450.00
2714—CHIP STEAK MOLDER: Spring type cond.....	19.00
1752—HOY LOAF MOLDER: Stainless steel 25-8.....	3.25

### Rendering & Kill Floor Equipment

2910—COMPLETE RENDERING UNIT: Used less than 5 yrs., consists of Anco. 4x10 Cooker, Anco. 4x7 Cooker, (1) Vacuum Pump 5"x7"x10", (1) Vacuum Pump 4 1/2"x5"x8", 300 Ton Anco. Hydraulic Press, Pump 8x12, (2) cracking Pans, motors & starters.....less than 50% list price	
2205—HYDRAULIC PRESS: French Oil Mill, 1120 Ton, approx. 5 yrs old.....Bids requested	
2767—EXPPELLER: Anderson 21, new shaft, worm & barrel bars, excellent cond.....	\$1450.00
9030—HYDRAULIC PUMP: Mfgd. by Hydraulic Press Mfg. Co. for up to 100 Ton Press, 7"x10"x1 1/2", completely reconditioned with new rods, pistons, etc.....	150.00
2108—ENTRAIL WASHER: (New) Globe 2005, size 30"x10", with motor & starters.....	1425.00
2236—BEEF WASHER: (New) High Pressure, Globe Cat. #10902, less motor.....	325.00
2774—ELECTRIC HOIST: Robbins-Meyer P.O. 22, 1 HP., 100% cap.....	300.00

### Miscellaneous

2748—HANKS: (3) 2" Cypress (New-never used) inside dia. 9", inside depth 47", round hoops & lugs, (3) loose covers of 2" cypress, (3) plain flat covers, complete.....	\$2350.00
2788—MILLER WRAPPING, ELECTRIC SEALING & CELLOPHANE CUTTING MACHINE: 3/4 HP. motor, complete with table.....	1450.00
2832—DOUGH MIXERS: (6) J. H. Day 1 bbl. 27 1/2"x27 1/2"x28" deep, 3/16" steel plate, semi-circular bottom, single arm, hand wheel dumping device, geared motor mounted in base, will hold approx. 3005 meat.....ea.	325.00
2796—SCALE: Howe Portable Platform, on wheels, single post, 500 single beam, 24x18 plate, 5005 cap.....	310.00
2789—SCALERS: (12) Exact Weight, Counter, 15 single beam x 1/4 ea., 8" plate, 14" pan, 2-105 weights, special bundle hopper.....ea.	45.00

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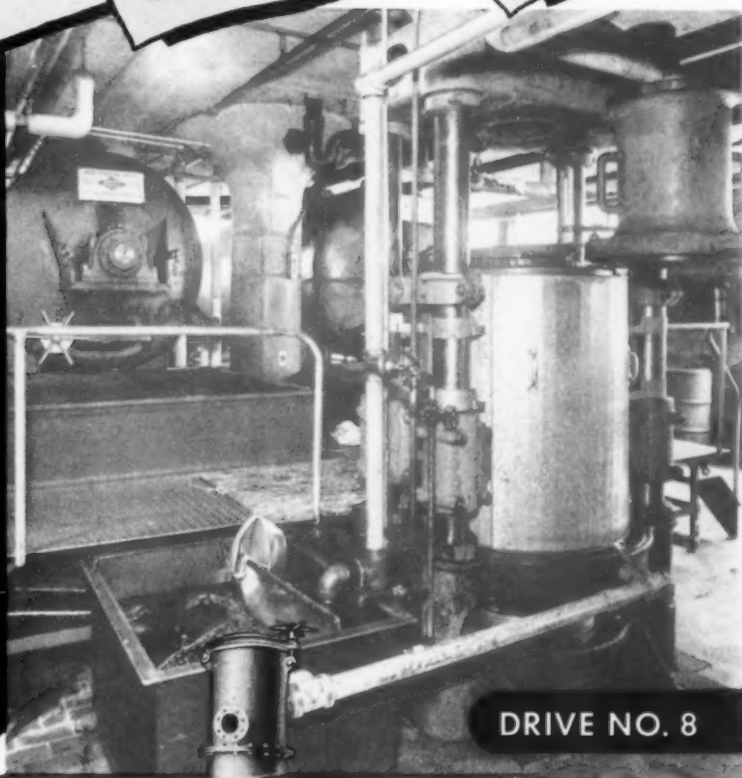
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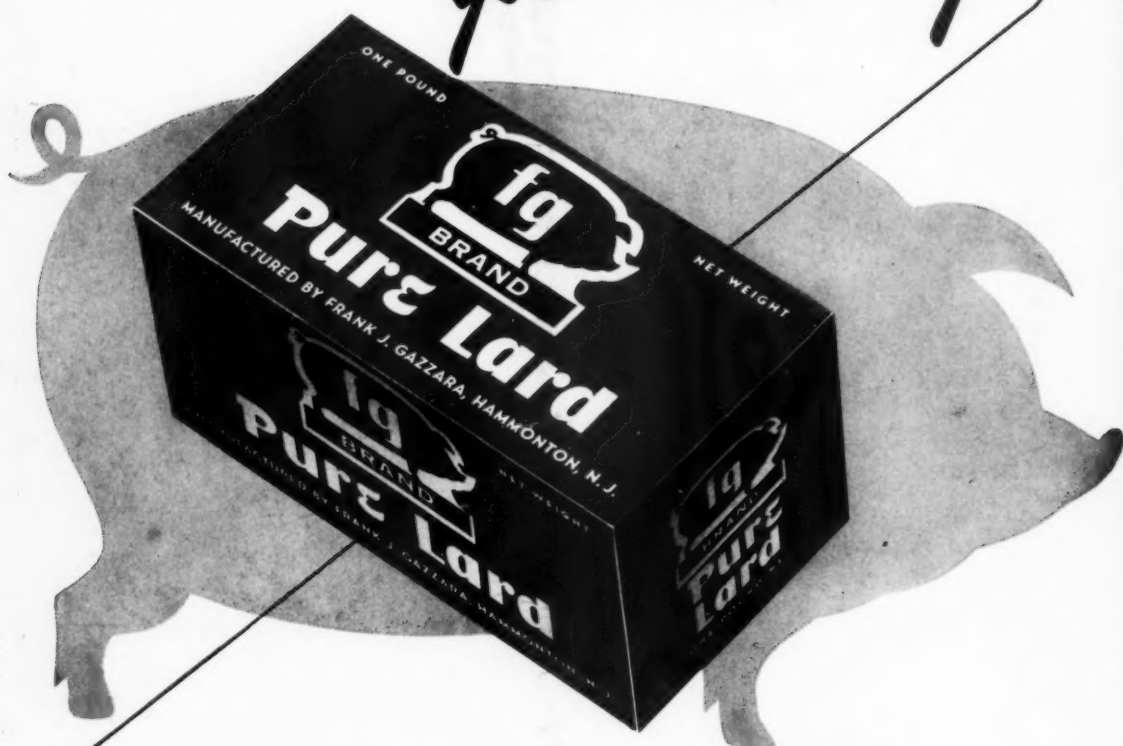


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